

# Nektar ABW

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **100**
- SRM **13.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (41.1%)  | 79 %  | 6   |
| Grain | Strzegom Wiedeński         | 2 kg (27.4%)  | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 1 kg (13.7%)  | 79 %  | 16  |
| Grain | Aromatic Malt              | 0.5 kg (6.8%) | 78 %  | 51  |
| Grain | Strzegom Karmel 150        | 0.3 kg (4.1%) | 75 %  | 150 |
| Sugar | Cane (Beet) Sugar          | 0.5 kg (6.8%) | 100 % | 0   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort          | Magnum                 | 50 g   | 100 min  | 12 %       |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g   | 20 min   | 15.5 %     |
| Boil                | Centennial             | 25 g   | 20 min   | 10.5 %     |
| Dry Hop             | Columbus/Tomahawk/Zeus | 25 g   | 5 day(s) | 15.5 %     |
| Dry Hop             | Centennial             | 25 g   | 5 day(s) | 10.5 %     |
| Dry Hop             | Simcoe                 | 25 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 170 ml | ---        |

## Notes

- <https://beerandbrewing.com/make-your-best-american-barleywine/>  
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