

# ABW

- Gravity **25.9 BLG**
- ABV ---
- IBU **120**
- SRM **17.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (66.7%)	79 %	6
Grain	Aroma CastleMalting	1 kg (9.5%)	78 %	95
Grain	Strzegom Pszeniczny	0.5 kg (4.8%)	81 %	6
Grain	Weyermann - Vienna Malt	2 kg (19%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	70 min	13.2 %
Boil	Mosaic	50 g	70 min	10 %
Boil	Chinook	50 g	70 min	13 %
Aroma (end of boil)	Mosaic	50 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	23 g	---