

# ABW

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **35**
- SRM **26.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (43.5%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (17.4%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (17.4%)	79 %	22
Grain	Pszeniczny	0.5 kg (4.3%)	85 %	4
Grain	Aroma CastleMalting	0.5 kg (4.3%)	78 %	100
Grain	Strzegom Karmel 600	0.3 kg (2.6%)	68 %	601
Grain	Dekstrynowy	0.5 kg (4.3%)	--- %	---
Grain	Płatki owsiane	0.5 kg (4.3%)	60 %	3
Grain	Carafa II	0.2 kg (1.7%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Falconer's Flight	30 g	15 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	100 g	Fermentis