

# ABW

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **71**
- SRM **14**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt              | 1.5 kg (22.1%) | 80 %  | 5   |
| Grain          | Strzegom Wiedeński                | 1 kg (14.7%)   | 79 %  | 10  |
| Grain          | Simpsons - Maris Otter            | 1 kg (14.7%)   | 81 %  | 6   |
| Grain          | Monachijski                       | 1 kg (14.7%)   | 80 %  | 16  |
| Grain          | Carahell                          | 0.6 kg (8.8%)  | 77 %  | 26  |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (25%)   | 80 %  | 35  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 65 g   | 60 min   | 12 %       |
| Whirlpool | Mosaic   | 25 g   | 0 min    | 10 %       |
| Whirlpool | Amarillo | 25 g   | 0 min    | 9.5 %      |
| Whirlpool | Citra    | 25 g   | 0 min    | 12 %       |
| Dry Hop   | Mosaic   | 25 g   | 4 day(s) | 10 %       |
| Dry Hop   | Amarillo | 25 g   | 4 day(s) | 9.5 %      |
| Dry Hop   | Citra    | 25 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |