

ABW 3

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **99**
- SRM **26.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **22 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3 kg (29.4%)	81 %	4
Grain	Simpsons - Maris Otter	2 kg (19.6%)	81 %	6
Grain	Monachijski	1.5 kg (14.7%)	80 %	16
Grain	Weyermann - Carapils	1 kg (9.8%)	78 %	4
Grain	Abbey Castle	0.7 kg (6.9%)	80 %	45
Grain	Caramel/Crystal Malt - 10L	0.5 kg (4.9%)	75 %	20
Grain	Special B Malt	0.5 kg (4.9%)	65.2 %	315
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400
Grain	Pszeniczny	0.5 kg (4.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Mosaic	50 g	20 min	11.8 %
Boil	Cascade	50 g	20 min	6.3 %
Boil	Mosaic	50 g	7 min	11.8 %

Boil	Cascade	50 g	7 min	6.3 %
Dry Hop	Pekko	150 g	7 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Water Agent	gips	5 g	Mash	---