

## ABW #36

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **59**
- SRM **16.3**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (51.1%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (29.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.7 kg (10.2%)	81 %	6
Grain	Płatki owsiane	0.25 kg (3.6%)	85 %	3
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	601
Grain	Żytni	0.2 kg (2.9%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.8 %
Boil	Citra	12 g	15 min	14.2 %
Boil	Mosaic	12 g	15 min	11.8 %
Boil	Amarillo	12 g	15 min	8.8 %
Boil	Simcoe	12 g	15 min	13.2 %
Boil	Citra	12 g	1 min	14.2 %
Boil	Mosaic	12 g	1 min	11.8 %
Boil	Amarillo	12 g	1 min	8.8 %
Boil	Simcoe	12 g	1 min	13.2 %