

# ABW

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **113**
- SRM **16.3**
- 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 **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (71.4%)	80 %	5
Grain	Monachijski	0.8 kg (8.8%)	80 %	16
Grain	Abbey Castle	0.5 kg (5.5%)	80 %	45
Grain	Weyermann - Carapils	0.5 kg (5.5%)	78 %	4
Grain	Pszeniczny	0.4 kg (4.4%)	85 %	4
Grain	Special B Malt	0.2 kg (2.2%)	65.2 %	315
Grain	Caraaroma	0.2 kg (2.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.8 %
Boil	Mosaic	50 g	15 min	11.8 %
Boil	Cascade	50 g	15 min	6.3 %
Boil	Mosaic	50 g	7 min	11.8 %
Boil	Cascade	50 g	7 min	6.3 %
Dry Hop	Cascade	100 g	7 day(s)	6.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	22 g	Fermentis

### **Extras**

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