

# ABW

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **96**
- SRM **15.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **0 min** at **78C**
- Sparge using **-2.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (72.7%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 150        | 0.5 kg (9.1%) | 75 %  | 150 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%)  | 79 %  | 16  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 50 g   | 60 min | 9.7 %      |
| Boil                | Mosaic     | 20 g   | 30 min | 11.8 %     |
| Boil                | Mosaic     | 20 g   | 15 min | 11.8 %     |
| Aroma (end of boil) | Mosaic     | 10 g   | 5 min  | 11.8 %     |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 3 g    | Boil    | 15 min |