

# ABW - v1

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- Gravity **28.1 BLG**
- ABV ---
- IBU **98**
- SRM **13.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.27 kg (59.7%)	81 %	4
Grain	Castle Pale Ale	3.64 kg (29.9%)	80 %	8
Grain	Pszeniczny	0.45 kg (3.7%)	85 %	4
Grain	Płatki owsiane	0.45 kg (3.7%)	85 %	3
Grain	Strzegom Karmel 300	0.36 kg (3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	90.91 g	60 min	15.5 %
Boil	Citra	13.64 g	30 min	12 %
Boil	Citra	13.64 g	15 min	12 %
Boil	Galaxy	13.64 g	5 min	15 %
Boil	Citra	13.64 g	5 min	12 %
Boil	Amarillo	13.64 g	5 min	9.5 %
Boil	Cascade	13.64 g	5 min	6 %
Dry Hop	Galaxy	13.64 g	7 day(s)	15 %

Dry Hop	Citra	13.64 g	7 day(s)	12 %
Dry Hop	Cascade	13.64 g	7 day(s)	6 %
Dry Hop	Amarillo	13.64 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	454.55 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe amer. (sherry) - moczone w alko	45.45 g	Secondary	30 day(s)
Water Agent	gips piwowarski	7.27 g	Boil	90 min
Water Agent	mech irlandzki	14.55 g	Boil	10 min

### Notes

- receptura na podstawie:  
<http://www.piwo.org/topic/22066-american-barley-wine-receptura-do-sprawdzenia/>  
*Mar 22, 2017, 10:54 AM*