

# Nektar ABW

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **100**
- SRM **13.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (41.1%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (27.4%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (13.7%)	79 %	16
Grain	Aromatic Malt	0.5 kg (6.8%)	78 %	51
Grain	Strzegom Karmel 150	0.3 kg (4.1%)	75 %	150
Sugar	Cane (Beet) Sugar	0.5 kg (6.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	50 g	100 min	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	20 min	15.5 %
Boil	Centennial	25 g	20 min	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	5 day(s)	15.5 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	170 ml	---

## Notes

- <https://beerandbrewing.com/make-your-best-american-barleywine/>  
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