

## A B W v2

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- Gravity **24.1 BLG**
- ABV ---
- IBU **98**
- SRM **16.5**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **36.5 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9 kg (93.8%)	79 %	6
Grain	Caraaroma	0.2 kg (2.1%)	78 %	400
Grain	Karmelowy Czerwony	0.4 kg (4.2%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Amarillo	50 g	22 min	9.5 %
Boil	Cascade	54 g	22 min	6 %
Whirlpool	Cascade	36 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	35 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	MECH	5 g	Boil	10 min