

## AB GC

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **79**
- SRM **22.3**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (65.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.1%)	79 %	16
Grain	Strzegom Pilzneński	0.5 kg (6.5%)	80 %	4
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Caramunich® typ I	0.5 kg (6.5%)	73 %	80
Grain	Carafa III	0.15 kg (2%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	14.6 %
Boil	Enigma (AUS)	30 g	60 min	17.2 %
Boil	Citra	50 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Slant	100 ml	---
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