

## ABW 2

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **117**
- SRM **20.8**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	10 kg (90.1%)	83 %	6
Grain	Caramel/Crystal Malt - 80L	0.8 kg (7.2%)	74 %	158
Grain	Special B Malt	0.3 kg (2.7%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	50 g	10 min	9.5 %
Whirlpool	Amarillo	100 g	0 min	9.5 %
Whirlpool	Chinook	50 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe	50 g	Secondary	14 day(s)