

ABW 2

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **102**
- SRM **11.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (76.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1.3 kg (14.1%)	79 %	16
Grain	Caramel/Crystal Malt 160 EBC	0.45 kg (4.9%)	72 %	160
Grain	Pszeniczny	0.45 kg (4.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	13 %
Boil	Cascade	50 g	20 min	6 %
Boil	Citra	50 g	10 min	12 %
Boil	Simcoe	50 g	7 min	13.2 %
Dry Hop	Chinook	40 g	7 day(s)	13 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Cascade	50 g	7 day(s)	6 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min