

## #32 ABW

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **79**
- SRM **9.3**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (17.6%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Słód dekstrynowy	0.5 kg (5.9%)	79 %	14
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.8 %
Boil	Magnum	30 g	60 min	11.8 %
Boil	Citra	20 g	30 min	13.4 %
Aroma (end of boil)	Citra	20 g	5 min	13.4 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	300 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Mash	15 min