

ABW - v1

- Gravity **28.1 BLG**
- ABV ---
- IBU **98**
- SRM **13.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pilzneński | 7.27 kg (59.7%) | 81 % | 4 |
| Grain | Castle Pale Ale | 3.64 kg (29.9%) | 80 % | 8 |
| Grain | Pszeniczny | 0.45 kg (3.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.45 kg (3.7%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.36 kg (3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|---------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 90.91 g | 60 min | 15.5 % |
| Boil | Citra | 13.64 g | 30 min | 12 % |
| Boil | Citra | 13.64 g | 15 min | 12 % |
| Boil | Galaxy | 13.64 g | 5 min | 15 % |
| Boil | Citra | 13.64 g | 5 min | 12 % |
| Boil | Amarillo | 13.64 g | 5 min | 9.5 % |
| Boil | Cascade | 13.64 g | 5 min | 6 % |
| Dry Hop | Galaxy | 13.64 g | 7 day(s) | 15 % |

| | | | | |
|---------|----------|---------|----------|-------|
| Dry Hop | Citra | 13.64 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 13.64 g | 7 day(s) | 6 % |
| Dry Hop | Amarillo | 13.64 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|-----------|------------|
| us-05 | Ale | Slant | 454.55 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------------------|---------|-----------|-----------|
| Flavor | płatki dębowe amer. (sherry) - moczone w alko | 45.45 g | Secondary | 30 day(s) |
| Water Agent | gips piwowarski | 7.27 g | Boil | 90 min |
| Water Agent | mech irlandzki | 14.55 g | Boil | 10 min |

Notes

- receptura na podstawie:
<http://www.piwo.org/topic/22066-american-barley-wine-receptura-do-sprawdzenia/>
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