

Wygrzew #1 (ABW)

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **126**
- SRM **15.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **54 C**, Time **20 min**
- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **59.5C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Fawcett - Crystal	0.5 kg (9.1%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	90 min	13 %
Boil	Marynka	25 g	60 min	10 %
Boil	Cascade	25 g	10 min	6 %
Boil	Centennial	25 g	10 min	10.5 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Safbrew