# AB GC

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **79**
- SRM **22.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 5 kg *(65.4%)* | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg *(13.1%)* | 79 % | 16 |
| Grain | Strzegom Pilzneński | 0.5 kg *(6.5%)* | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg *(6.5%)* | 85 % | 4 |
| Grain | Caramunich® typ I | 0.5 kg *(6.5%)* | 73 % | 80 |
| Grain | Carafa III | 0.15 kg *(2%)* | 70 % | 1034 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 14.6 % |
| Boil | Enigma (AUS) | 30 g | 60 min | 17.2 % |
| Boil | Citra | 50 g | 0 min | 12 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|

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|---|---|---|---|---|
| Mangrove Jack's M42 New World Strong Ale | Ale | Slant | 100 ml | --- |