

## ABW 2018

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **55**
- SRM **9.4**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **48.6 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **36.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.4 kg (52.7%)	82 %	4
Grain	Viking Pale Ale malt	4.6 kg (37.9%)	80 %	5
Grain	Słód CHÂTEAU PEATED	0.5 kg (4.1%)	80 %	4
Grain	płatki owsiane	0.4 kg (3.3%)	85 %	3
Grain	Viking karmel 150	0.25 kg (2.1%)	80 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	30 g	90 min	12.8 %
Boil	cascade	30 g	30 min	6.9 %
Boil	cascade	30 g	15 min	6.9 %
Boil	citra	30 g	10 min	14.2 %
Aroma (end of boil)	citra	30 g	1 min	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	22 g	Danstar
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