

# Napalony Barry

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **37**
- SRM **14.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt        | 5 kg (74.6%)   | 85 %  | 6.5 |
| Grain | Weyermann - Smoked Malt          | 1 kg (14.9%)   | 81 %  | 6   |
| Grain | Słód Caramunich Typ II Weyermann | 0.7 kg (10.4%) | 73 %  | 120 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 20 g   | 60 min | 8.7 %      |
| Boil    | Puławski | 20 g   | 40 min | 6.9 %      |
| Boil    | Puławski | 30 g   | 20 min | 6.9 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 20 g   | Danstar    |