

BARNEY

- Gravity **19.3 BLG**
- ABV ---
- IBU **46**
- SRM **11.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pale Ale Flagon | 4 kg (50%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 2 kg (25%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 1 kg (12.5%) | 75 % | 59 |
| Grain | Abbey Malt Weyermann | 1 kg (12.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Target | 40 g | 60 min | 10.5 % |
| Boil | Northdown | 20 g | 30 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 1000 ml | Fermentum Mobile |