

# Barney

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- Gravity **22.5 BLG**
- ABV ---
- IBU **85**
- SRM **8.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (94.3%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (2.8%)	75 %	150
Grain	Briess - Carapils Malt	0.3 kg (2.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	13.5 %
Boil	Chinook	30 g	60 min	12 %
Boil	Cascade	80 g	30 min	6.9 %
Boil	Sorachi Ace	30 g	5 min	10 %
Boil	Palisade	30 g	5 min	5.9 %
Boil	Cascade	20 g	5 min	6.9 %