

# baba

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU ---
- SRM **14.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **3 %**
- Size with trub loss **3090 liter(s)**
- Boil time **120 min**
- Evaporation rate **1.5 %/h**
- Boil size **3275.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3213 liter(s)**
- Total mash volume **4284 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **3213 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **78C**
- Sparge using **1133.4 liter(s)** of **76C** water or to achieve **3275.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	900 kg (84%)	80 %	5
Grain	Caramunich® typ I	50 kg (4.7%)	73 %	80
Grain	Special B Malt	25 kg (2.3%)	65.2 %	315
Grain	Monachijski	65 kg (6.1%)	80 %	16
Grain	Caraaroma	25 kg (2.3%)	78 %	400
Grain	Weyermann - Acidulated Malt	6 kg (0.6%)	80 %	6