

# Barabasz

- Gravity **27.8 BLG**
- ABV ---
- IBU **49**
- SRM **21.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **43.7 liter(s)**

## Steps

- Temp **60 C**, Time **10 min**
- Temp **68 C**, Time **70 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **32.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt      | 1.8 kg (16.5%)  | 85 %  | 7   |
| Grain | Strzegom Pale Ale              | 1.2 kg (11%)    | 79 %  | 6   |
| Grain | Maris Otter                    | 2 kg (18.3%)    | 83 %  | 6   |
| Grain | Weyermann - Munich Malt Type 2 | 2 kg (18.3%)    | 82 %  | 22  |
| Grain | Weyermann - Pale Wheat Malt    | 1 kg (9.1%)     | 85 %  | 5   |
| Grain | Cara Ruby Castlemalting        | 1 kg (9.1%)     | 78 %  | 49  |
| Grain | Strzegom Wiedeński             | 1 kg (9.1%)     | 79 %  | 8.5 |
| Grain | Melanoiden Malt                | 0.5 kg (4.6%)   | 75 %  | 70  |
| Grain | Weyermann - Carapils           | 0.385 kg (3.5%) | 78 %  | 4   |
| Grain | Carafa II                      | 0.05 kg (0.5%)  | 70 %  | 812 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |                   |      |        |        |
|------|-------------------|------|--------|--------|
| Boil | Northern Brewer   | 50 g | 70 min | 9 %    |
| Boil | Magnum            | 10 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 %    |
| Boil | Golding           | 50 g | 15 min | 5 %    |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type   | Name                 | Amount | Use for   | Time      |
|--------|----------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe Whisky | 30 g   | Secondary | 14 day(s) |