

Barney

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **76**
- SRM **9.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **11 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **36.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ale (Malteurop)	9 kg (87.4%)	81 %	8
Grain	Strzegom Monachijski typ I	1 kg (9.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (2.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	60 min	18 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Simcoe	15 g	15 min	13.2 %
Whirlpool	Citra	15 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis