

Barney Flinston

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **33**
- SRM **23.2**

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 **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (63.2%)	80 %	7
Grain	Strzegom Monachijski typ II	2 kg (21.1%)	79 %	22
Grain	Strzegom Karmel 600	0.5 kg (5.3%)	68 %	601
Sugar	Cukier	0.5 kg (5.3%)	--- %	---
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	100 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale