

# Barry

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- Gravity **21.1 BLG**
- ABV ---
- IBU ---
- SRM **7.2**
- 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 **7 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1 kg (13%)	--- %	0
Grain	Pilzneński	4 kg (51.9%)	81 %	4
Grain	Abbey Castle	0.3 kg (3.9%)	80 %	45
Grain	Płatki owsiane	0.4 kg (5.2%)	85 %	3
Grain	Strzegom Wiedeński	1 kg (13%)	79 %	10
Sugar	cukier	0.5 kg (6.5%)	--- %	---
Grain	Special W	0.5 kg (6.5%)	69 %	---