

# Napalony Barry

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- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **37**
- SRM **14.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (74.6%)	85 %	6.5
Grain	Weyermann - Smoked Malt	1 kg (14.9%)	81 %	6
Grain	Słód Caramunich Typ II Weyermann	0.7 kg (10.4%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Puławski	20 g	40 min	6.9 %
Boil	Puławski	30 g	20 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	20 g	Danstar