

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 |