

Barney Stinson

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **72**
- SRM **16.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 4 kg (65.6%) | 83 % | 6 |
| Grain | Monachijski | 1 kg (16.4%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.3%) | 72 % | 236 |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (3.3%) | 74 % | 118 |
| Grain | Pszeniczny | 0.5 kg (8.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (3.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|---------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 1000 ml | White Labs |