

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