

# The Barbarian

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.9 kg (76.6%)	81 %	4
Grain	Wheat, Flaked	0.5 kg (6.5%)	77 %	4
Grain	Weyermann - Carapils	0.5 kg (6.5%)	78 %	4
Sugar	Sugar, Table (Sucrose)	0.3 kg (3.9%)	100 %	2
Grain	Oats, Flaked	0.5 kg (6.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	70 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	20 min	15.5 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Whirlpool	Amarillo	25 g	20 min	9.5 %
Whirlpool	Centennial	25 g	20 min	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	3 day(s)	15.5 %

Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	3 day(s)	15.5 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	150 ml	Wyeast Labs