

# Barabash

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	3.8 kg (75.2%)	85 %	7
Grain	Red Ale Viking Malt	0.2 kg (4%)	70 %	65
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Weyermann - Carapils	0.25 kg (5%)	78 %	4
Grain	Płatki pszeniczne	0.4 kg (7.9%)	60 %	3
Grain	Płatki owsiane	0.2 kg (4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade PL	10 g	5 min	7.8 %
Boil	Cascade PL	10 g	35 min	7.8 %
Boil	Azacca	10 g	20 min	14 %
Aroma (end of boil)	Cascade PL	20 g	3 min	7.8 %
Dry Hop	Cascade PL	60 g	4 day(s)	7.8 %
Dry Hop	Azacca	40 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand Lalbrew New England Ale Yeast	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

### Notes

- Do wystadzania 5 gr. Cascada  
40 g. Cascada podczas fermentacji od 1 dnia  
20g na 5 dni na chmielenie na zimno  
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