

# Barabarian

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.7%)	79 %	6
Grain	Pszeniczny	0.25 kg (4.5%)	85 %	4
Grain	Weyermann - Vienna Malt	0.26 kg (4.7%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	15 g	30 min	10 %
Boil	Barbe Rouge	15 g	10 min	10 %
Boil	Barbe Rouge	30 g	5 min	10 %
Whirlpool	Barbe Rouge	40 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis