

Barabasz

- Gravity **27.8 BLG**
- ABV ---
- IBU **49**
- SRM **21.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 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 **32.8 liter(s)**
- Total mash volume **43.7 liter(s)**

Steps

- Temp **60 C**, Time **10 min**
- Temp **68 C**, Time **70 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **32.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.8 kg (16.5%)	85 %	7
Grain	Strzegom Pale Ale	1.2 kg (11%)	79 %	6
Grain	Maris Otter	2 kg (18.3%)	83 %	6
Grain	Weyermann - Munich Malt Type 2	2 kg (18.3%)	82 %	22
Grain	Weyermann - Pale Wheat Malt	1 kg (9.1%)	85 %	5
Grain	Cara Ruby Castlemalting	1 kg (9.1%)	78 %	49
Grain	Strzegom Wiedeński	1 kg (9.1%)	79 %	8.5
Grain	Melanoiden Malt	0.5 kg (4.6%)	75 %	70
Grain	Weyermann - Carapils	0.385 kg (3.5%)	78 %	4
Grain	Carafa II	0.05 kg (0.5%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Northern Brewer	50 g	70 min	9 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Golding	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Whisky	30 g	Secondary	14 day(s)