

# Barry Allen

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **69**
- SRM **21.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (22.2%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (5.6%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	90 min	13 %
Boil	Cascade PL	30 g	30 min	5.2 %
Boil	Columbus/Tomahawk/Zeus	30 g	90 min	15.5 %
Boil	Sybilla	20 g	10 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane w whisky	20 g	Primary	10 day(s)