

# Finto

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **91**
- SRM **25.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.1 kg (61.4%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (6%)	68 %	601
Grain	Caramel Sweet	0.3 kg (3.6%)	75 %	50
Grain	Pszeniczny	2.1 kg (25.3%)	85 %	4
Grain	Biscuit Malt	0.3 kg (3.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28 g	60 min	11.3 %
Boil	Simcoe	20 g	60 min	13.1 %
Boil	Mosaic	30 g	20 min	12 %
Boil	Amarillo	30 g	20 min	8.8 %
Boil	Galaxy	15 g	20 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	---