

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 | --- |