

# finskie

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **9.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **10.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **61 C**, Time **40 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **61C**
- Keep mash **40 min** at **70C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **10.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (40.8%)	80 %	5
Grain	Viking Pilsner malt	1 kg (27.2%)	82 %	4
Adjunct	Pszenica niesłodowana	0.94 kg (25.5%)	75 %	3
Grain	Strzegom Karmel 300	0.1 kg (2.7%)	70 %	299
Grain	Pszeniczny	0.14 kg (3.8%)	85 %	4

## Extras

Type	Name	Amount	Use for	Time
Herb	jalowiec	23 g	Mash	45 min