

## #4 Fest

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- Gravity **23.6 BLG**
- ABV ---
- IBU **39**
- SRM **33**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (54.1%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (21.6%)	79 %	16
Grain	Pszeniczny	1 kg (10.8%)	85 %	4
Grain	Caramunich III	0.5 kg (5.4%)	73 %	150
Grain	Jęczmień palony	0.25 kg (2.7%)	55 %	985
Sugar	cukier kandyzowany	0.5 kg (5.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	płatki dębowe	50 g	Secondary	14 day(s)