

#51 Satanic Ale Attack

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **4.1**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **20 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **0 min** at **20C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (86.7%) | 80 % | 4 |
| Sugar | cukier kandyzowany biały | 0.5 kg (6.7%) | --- % | --- |
| Sugar | cukier biały | 0.5 kg (6.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Lomik | 40 g | 80 min | 4 % |
| Boil | Lomik | 30 g | 45 min | 4 % |
| Boil | Lomik + CUKIER | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- Receptura Jan Szała
Aug 25, 2017, 10:00 AM