

Anioły górą

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **4.4**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (74.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.8%) | 79 % | 10 |
| Grain | Cookie | 0.25 kg (3.4%) | 81 % | 6 |
| Grain | Acid Malt | 0.4 kg (5.4%) | 65 % | 6 |
| Sugar | Candi Sugar, Clear | 0.4 kg (5.4%) | 78.3 % | 2 |
| Sugar | glukoza | 0.3 kg (4.1%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11.5 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Boil | saaz | 30 g | 15 min | 12.4 % |
| Boil | Citra | 5 g | 15 min | 12.5 % |
| Whirlpool | Citra | 50 g | 10 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 150 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Fining | whirfloc | 2.5 g | Boil | 7 min |

Notes

- Glukoza na 2- 3 dzień burzliwej (jako syrop)
Jun 25, 2024, 9:10 PM