

# Anioły górą

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **4.3**
- 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	Weyermann - Carapils	0.25 kg (3.4%)	78 %	4
Grain	Acid Malt (zakwaszający)	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	10 g	60 min	11.5 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Boil	saaz	50 g	15 min	3 %
Whirlpool	Citra	70 g	10 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile
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### 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*