

# Hercules

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- Gravity **14.3 BLG**
- ABV ---
- IBU **40**
- SRM **12.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (94.5%)	85 %	7
Grain	Fawcett - Pale Chocolate	0.15 kg (2.4%)	71 %	600
Grain	Brown malt	0.2 kg (3.1%)	--- %	140

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	25 g	60 min	17 %
Aroma (end of boil)	Herkules	25 g	0 min	17 %
Dry Hop	Herkules	50 g	7 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's