

## klon 12

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **34**
- SRM **36.6**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **16.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.6 kg (44.4%)	80.5 %	2
Grain	Briess - Pale Ale Malt	3.15 kg (38.9%)	80 %	7
Sugar	Candi Sugar, Dark	1.35 kg (16.7%)	78.3 %	542

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	jakis	60 g	45 min	8 %

### Notes

- Albo wlp530 tak jak w przepisach albo wlp540 ktore lubie, polowa warki wchodzi w gre seria BPA > Blonde i Dubbel > Kurdupel moze jak bede mial wene na drugie podejscie  
*Jan 4, 2019, 8:21 AM*