

# Lepiej później, niż wcześniej

---

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **22**
- SRM **16.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC  |
|-------|-----------------------|---------------|-------|------|
| Grain | Pale Malt (2 Row) Bel | 6 kg (78.9%)  | 80 %  | 7    |
| Grain | Melanoiden Malt       | 1 kg (13.2%)  | 80 %  | 80   |
| Sugar | Dememera Sugar        | 0.5 kg (6.6%) | 100 % | 4    |
| Grain | Roasted Barley        | 0.1 kg (1.3%) | 55 %  | 1000 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 10.5 %     |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| be-134 | Ale  | Slant | 800 ml | safale     |