

mocne jasne

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **8**
- SRM **5**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **48 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **48C**
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (42.1%) | 80 % | 4 |
| Sugar | cukier biały | 4 kg (21.1%) | 100 % | 1 |
| Grain | Strzegom Pale Ale | 7 kg (36.8%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Styrian Wolf | 30 g | 30 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |
| Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Warka rozbita na dwa wiadra 25 l w jednym będą drożdże 134 a w drugim 256
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