

## nie wiem

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **14.9**
- 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.5 kg (9.4%)	79 %	45
Grain	Munich Malt	3 kg (56.6%)	80 %	18
Grain	Briess - Pale Ale Malt	1 kg (18.9%)	80 %	7
Grain	Weyermann Caramunich 3	0.5 kg (9.4%)	76 %	150
Sugar	Candi Sugar, Amber	0.3 kg (5.7%)	78.3 %	148

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	30 g	55 min	5.5 %
Boil	Glacier	20 g	25 min	5.5 %
Boil	Glacier	50 g	5 min	5.5 %
Dry Hop	Glacier	30 g	2 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis