

Ooo w chuj!

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **48**
- SRM **12**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **46.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (30.1%)	81 %	6
Grain	Strzegom Pilzneński	4.5 kg (33.8%)	80 %	4
Grain	Słód Strzegom cookie	0.5 kg (3.8%)	--- %	60
Grain	Viking Melanoidynowy	0.5 kg (3.8%)	75 %	60
Grain	Strzegom Monachijski typ I	2 kg (15%)	79 %	16
Grain	Strzegom Monachijski typ II	1.8 kg (13.5%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	17.2 %
Boil	Ekuanot	30 g	25 min	14 %
Aroma (end of boil)	Sladek	50 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's
--	-----	-----	------	-----------------

Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa cięta	5 g	Boil	45 min