

# Ora et bibamus

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **20**
- SRM **19**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (63.2%)	81 %	4
Grain	Monachijski	2 kg (21.1%)	80 %	16
Grain	Karmelowy Jasny 30EBC	1 kg (10.5%)	75 %	30
Sugar	Cukier kandyzowany brązowy	0.5 kg (5.3%)	100 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Challenger	25 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	50 ml	Fermentum Mobile

## Notes

- Cukier dodać w 40 min gotowania  
*Oct 8, 2018, 10:14 AM*