

## Projekt 24 #3

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **25**
- SRM **23.5**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.4 kg (73.9%) | 80 %   | 5   |
| Grain | Pszeniczny           | 0.3 kg (5%)    | 85 %   | 4   |
| Grain | Aromatic Malt        | 0.25 kg (4.2%) | 78 %   | 51  |
| Grain | Strzegom Karmel 150  | 0.2 kg (3.4%)  | 75 %   | 150 |
| Grain | Special B Malt       | 0.2 kg (3.4%)  | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber   | 0.6 kg (10.1%) | 78.3 % | 148 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 24 g   | 60 min | 6.7 %      |
| Boil    | Oktawia | 5 g    | 60 min | 7.8 %      |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 120 ml | Fermentum Mobile |