

## Test - na 10 litrów

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- Gravity **19.6 BLG**
- ABV ---
- IBU **30**
- SRM **23**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński                  | 2.5 kg (58.8%) | 81 %   | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (23.5%)   | 79 %   | 10  |
| Grain | Karmelowy Jasny<br>30EBC    | 0.25 kg (5.9%) | 75 %   | 30  |
| Grain | Strzegom<br>Czekoladowy 400 | 0.1 kg (2.4%)  | 68 %   | 400 |
| Grain | Biscuit Malt                | 0.15 kg (3.5%) | 79 %   | 45  |
| Sugar | Candi Sugar, Dark           | 0.25 kg (5.9%) | 78.3 % | 542 |

### Hops

| Use for             | Name                  | Amount | Time      | Alpha acid |
|---------------------|-----------------------|--------|-----------|------------|
| Boil                | Saaz (Czech Republic) | 15 g   | 60 min    | 4.5 %      |
| Boil                | Styrian Golding       | 15 g   | 60 min    | 3.6 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 20 min    | 4.5 %      |
| Aroma (end of boil) | Styrian Golding       | 15 g   | 20 min    | 3.6 %      |
| Dry Hop             | Citra                 | 15 g   | 14 day(s) | 12 %       |

### Yeasts

| <b>Name</b>                       | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| WLP545 - Belgian Strong Ale Yeast | Ale         | Slant       | 500 ml        | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Other       | Fermentis S-33 | 11.5 g        | Bottling       | ---         |
| Other       | Glukoza        | 75 g          | Bottling       | ---         |