

# UJWIECOTO

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **38**
- SRM **12.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (50%)	81 %	4
Grain	Weyermann - Carapils	1 kg (10%)	78 %	4
Grain	Carahell	0.5 kg (5%)	77 %	26
Grain	Biscuit Malt	0.25 kg (2.5%)	79 %	45
Grain	Special B Malt	0.25 kg (2.5%)	65.2 %	315
Liquid Extract	Miód Pomarańczowy	3 kg (30%)	70 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Lubelski	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Yeast Bay Saison blend 2	Ale	Slant	300 ml	---
FM27 Artefakty trapistów	Ale	Slant	200 ml	Fermentum Mobile