Cztery Pory Belgii

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **24**
- SRM **20**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg *(59.8%)*	81 %	4
Grain	Viking Pale Ale malt	2.8 kg *(30.4%)*	80 %	5
Grain	Caraaroma	0.2 kg *(2.2%)*	78 %	400
Grain	Biscuit Malt	0.2 kg *(2.2%)*	79 %	45
Sugar	cukier kandyzowany	0.5 kg *(5.4%)*	80 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Slant	100 ml	Fermentis