Barbórkowe

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **32**
- SRM **8.3**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.5 kg *(88.2%)*	82 %	4
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg *(5.9%)*	80 %	45
Sugar	cukier trzcinowy	0.5 kg *(5.9%)*	100 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.7 %
Boil	Fuggles	50 g	40 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Liquid	1200 ml	White Labs