

# Biały Diabeł

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- Gravity **20 BLG**
- ABV ---
- IBU **31**
- SRM **5.2**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (84.4%) | 80 %  | 4   |
| Sugar | Sugar      | 0.7 kg (15.6%) | 80 %  | 0   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 50 min | 10 %       |
| Boil    | Saaz   | 20 g   | 5 min  | 4 %        |