

# Hucpa psubrata

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **81**
- SRM **22.8**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **79C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Malt	1 kg (13%)	65.2 %	315
Grain	Strzegom Pale Ale	5 kg (64.9%)	79 %	6
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (22.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	30 min	13 %
Dry Hop	Chinook	50 g	14 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 BELGIAN TRIPEL	Ale	Dry	10 g	Mangrove Jack's
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki Bourbon	50 g	Secondary	14 day(s)