

# MOCNE

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **17.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **40 C**, Time **5 min**
- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **20 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (58.8%)	80 %	7
Grain	gryczany	1.5 kg (17.6%)	--- %	15
Grain	Strzegom Karmel 300	0.5 kg (5.9%)	70 %	299
Grain	red ale	1.5 kg (17.6%)	--- %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	30 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Imperial Ale Yeast M15	Ale	Slant	500 ml	---
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## Notes

- Zacieranie FullBody wg Coobra.  
Krok 1 2500W  
Krok 2 1500W  
Krok 3 1500W  
Krok 4 1500W  
Krok 5 1500W  
*Nov 9, 2022, 9:46 PM*