

# Mocny Felek

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **30**
- SRM **3.3**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (78.9%)	81 %	2.5
Grain	Weyermann - Carapils	0.3 kg (3.9%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	6
Sugar	sacharoza	1.2 kg (15.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Saaz (Czech Republic)	100 g	10 min	3.72 %