

Mocny Mnich

- Gravity **22 BLG**
- ABV ---
- IBU **38**
- SRM **19.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (60.6%)	81 %	4
Grain	Biscuit Malt	0.75 kg (9.1%)	79 %	45
Grain	Pszeniczny	0.35 kg (4.2%)	85 %	4
Sugar	Candi Sugar, Amber	0.5 kg (6.1%)	78.3 %	148
Grain	Amber Malt	0.75 kg (9.1%)	75 %	43
Grain	Oats, Flaked	0.4 kg (4.8%)	80 %	2
Grain	Monachijski	0.5 kg (6.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Boil	Sybilla	20 g	50 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile