

# Poczwórny Rosomak

- Gravity **22.2 BLG**
- ABV ---
- IBU **36**
- SRM **19**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (16%)	79 %	22
Grain	Żytmi	0.5 kg (8%)	85 %	8
Sugar	Candi Sugar, Amber	0.5 kg (8%)	78.3 %	148
Grain	Abbey Castle	0.25 kg (4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Sybilla	30 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	125 ml	Fermentum Mobile