

Projekt 24 #3

- Gravity **24 BLG**
- ABV **11 %**
- IBU **25**
- SRM **23.5**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (73.9%)	80 %	5
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Grain	Aromatic Malt	0.25 kg (4.2%)	78 %	51
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Special B Malt	0.2 kg (3.4%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.6 kg (10.1%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	24 g	60 min	6.7 %
Boil	Oktawia	5 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	120 ml	Fermentum Mobile