

Smok Gandawski

- Gravity **20.2 BLG**
- ABV ---
- IBU **51**
- SRM **40.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 9 kg (64.3%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 1 kg (7.1%) | --- % | 6 |
| Grain | Karmelowy Czerwony | 1 kg (7.1%) | --- % | 59 |
| Grain | Strzegom Bursztynowy | 1 kg (7.1%) | --- % | 70 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (3.6%) | --- % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (3.6%) | --- % | 1200 |
| Liquid Extract | Honey | 1 kg (7.1%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Kazbek | 15 g | 20 min | 4.6 % |
| Boil | Comet | 15 g | 20 min | 12 % |
| Boil | Kazbek | 15 g | 15 min | 4.6 % |
| Boil | comet | 15 g | 15 min | 12 % |

| | | | | |
|---------|--------|------|----------|-------|
| Boil | Kazbek | 15 g | 10 min | 4.6 % |
| Boil | comet | 15 g | 10 min | 12 % |
| Boil | Kazbek | 15 g | 5 min | 4.6 % |
| Boil | comet | 15 g | 5 min | 12 % |
| Dry Hop | comet | 40 g | 7 day(s) | 12 % |
| Dry Hop | Kazbek | 40 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 500 ml | Fermentum Mobile |