

# STRONGMAN

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **30**
- SRM **14.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzeński	5 kg (55.6%)	--- %	---
Grain	Viking Pale Ale malt	2 kg (22.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (5.6%)	85 %	4
Grain	Special B Malt	0.5 kg (5.6%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.5 kg (5.6%)	75 %	45
Sugar	cukier	0.5 kg (5.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Saaz (USA)	20 g	30 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile