

Świąteczne

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **23**
- SRM **14.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (75.9%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.2 kg (3.4%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.2 kg (3.4%) | 85 % | 3 |
| Grain | Carafa II | 0.13 kg (2.2%) | 70 % | 812 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.4%) | 78.3 % | 2 |
| Adjunct | Honey | 0.4 kg (6.7%) | 90 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 40 g | 60 min | 4 % |
| Boil | Styrian Golding | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 120 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 7 g | Boil | 10 min |

| | | | | |
|--------|--------------------------|------|------|--------|
| Spice | aframon madagaskarski | 7 g | Boil | 10 min |
| Flavor | skórka pomarańczowa | 15 g | Boil | 10 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |