

Szatan

- Gravity **20.7 BLG**
- ABV ---
- IBU **31**
- SRM **20.8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **65.5 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **65.5C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (65.8%) | 80 % | 4 |
| Grain | Abbey Castle | 1.1 kg (14.5%) | 80 % | 45 |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.6%) | 75 % | 30 |
| Sugar | Candi Sugar, Dark | 0.2 kg (2.6%) | 78.3 % | 542 |
| Sugar | Cane (Beet) Sugar | 0.8 kg (10.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 4.5 % |
| Boil | Styrian Golding | 10 g | 60 min | 4.5 % |
| Boil | Hallertau | 10 g | 30 min | 4.5 % |
| Aroma (end of boil) | Styrian Golding | 40 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 0.25 ml | Fermentum Mobile |
|----------------------|-----|--------|---------|------------------|