

Utinni!

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **27**
- SRM **18.5**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **9 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **47 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **72 C**, Time **55 min**

Mash step by step

- Heat up **35.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **55 min** at **72C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 9 kg (80.4%) | 80 % | 5 |
| Grain | Žytni | 1 kg (8.9%) | 85 % | 8 |
| Grain | Special B Malt | 0.7 kg (6.3%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.5 kg (4.5%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|---------------|
| Saison Blend II | Ale | Slant | 100 ml | The Yeast Bay |
| Vermont Ale | Ale | Liquid | 100 ml | Yeast Bay |