

# 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