

# ZłotySmok

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **25**
- SRM **19.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.5 kg (60.8%)	80 %	5
Grain	Viking Malt Golden ale	1 kg (13.5%)	70 %	9
Grain	Strzegom Pszeniczny	0.3 kg (4.1%)	81 %	6
Grain	Crystal 150 castelmalting	0.5 kg (6.8%)	70 %	150
Grain	Caraaroma	0.2 kg (2.7%)	78 %	400
Grain	Caramunich® typ I	0.2 kg (2.7%)	73 %	80
Grain	Biscuit Malt	0.2 kg (2.7%)	79 %	45
Sugar	Candi Sugar, Clear	0.5 kg (6.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	30 min	11 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentum Mobile 27	Ale	Liquid	1000 ml	fermentum mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	5 min