

# ZłotySmok barell aged

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **22**
- SRM **31.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (54.5%)	80 %	5
Grain	Viking Malt Golden ale	2 kg (21.8%)	70 %	9
Grain	Special B Castle	0.48 kg (5.2%)	70 %	350
Grain	Caraaroma	0.4 kg (4.4%)	78 %	400
Sugar	Candi Sugar, Amber	0.5 kg (5.4%)	78.3 %	148
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (5.4%)	80 %	---
Grain	Caramunich® typ I	0.3 kg (3.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Boil	Lublin (Lubelski) PH	50 g	10 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 26	Ale	Liquid	1000 ml	fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	10 g	Boil	5 min
Flavor	Płatki cherry oloroso	50 g	Secondary	20 day(s)