

# Aard wiedzmińskie pierdolnięcie - papa Vesemir poleca

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **21.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 4 kg (67.4%)    | 80 %  | 5   |
| Grain | Strzegom Czekoladowy jasny     | 0.273 kg (4.6%) | 68 %  | 400 |
| Grain | Strzegom Karmel 150            | 0.16 kg (2.7%)  | 75 %  | 150 |
| Grain | karmelowy 400                  | 0.325 kg (5.5%) | 71 %  | 400 |
| Grain | Brown Malt (British Chocolate) | 0.125 kg (2.1%) | 70 %  | 128 |
| Grain | Jęczmień prażony               | 0.05 kg (0.8%)  | 55 %  | 985 |
| Sugar | cukier                         | 1 kg (16.9%)    | 99 %  | 0   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Amarillo  | 50 g   | 60 min | 9 %        |
| Boil    | Tradition | 50 g   | 2 min  | 5.5 %      |

## Yeasts

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

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|