

# 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
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Safale S-33	Ale	Dry	11.5 g	Fermentis
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