

# CONSECRATION clone Farmhouse tour

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **20**
- SRM **19.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield  | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Simpsons - Maris Otter   | 5 kg (86.2%)  | 81 %   | 6   |
| Grain | Simpsons - Aromatic Malt | 0.3 kg (5.2%) | 82.5 % | 49  |
| Grain | Special X                | 0.3 kg (5.2%) | 75 %   | 350 |
| Sugar | Candi Sugar, Dark        | 0.2 kg (3.4%) | 78.3 % | 400 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | lunga              | 12 g   | 60 min | 11 %       |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 15 min | 5.1 %      |

## Yeasts

| Name                              | Type | Form   | Amount | Laboratory      |
|-----------------------------------|------|--------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale  | Slant  | 500 ml | Mangrove Jack's |
| brett                             | Ale  | Liquid | 100 ml | ---             |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                  |        |           |           |
|--------|------------------|--------|-----------|-----------|
| Flavor | czarna porzeczka | 4000 g | Secondary | 30 day(s) |
|--------|------------------|--------|-----------|-----------|