

Gloria

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **27**
- SRM **17.5**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **0 min** at **79C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Pilzneński Viking Malt | 2.5 kg (48.8%) | 80 % | 4 |
| Grain | Wiedeński Strzegom | 1 kg (19.5%) | 79 % | 6 |
| Grain | Pale Ale Viking Malt | 0.5 kg (9.8%) | 79 % | 6 |
| Sugar | Cukier kandyzowany | 0.6 kg (11.7%) | 100 % | 20 |
| Grain | Płatki Owsiane Brewferm | 0.25 kg (4.9%) | 85 % | 4 |
| Grain | Caraaroma Weyermann | 0.25 kg (4.9%) | 74 % | 400 |
| Grain | Jęczmień Palony Strzegom | 0.02 kg (0.4%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 300 ml | Fermentum Mobile |