

# 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