

Hucpa psubrata

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **81**
- SRM **22.8**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **79 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **79C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Grain | Special B Malt | 1 kg (13%) | 65.2 % | 315 |
| Grain | Strzegom Pale Ale | 5 kg (64.9%) | 79 % | 6 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (22.1%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Chinook | 100 g | 30 min | 13 % |
| Dry Hop | Chinook | 50 g | 14 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M31 BELGIAN TRIPEL | Ale | Dry | 10 g | Mangrove Jack's |
| Fermentis Safbrew BE-256 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|-----------|
| Other | Płatki Bourbon | 50 g | Secondary | 14 day(s) |