

# Lepiej później, niż wcześniej

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **22**
- SRM **16.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6 kg (78.9%)	80 %	7
Grain	Melanoiden Malt	1 kg (13.2%)	80 %	80
Sugar	Dememera Sugar	0.5 kg (6.6%)	100 %	4
Grain	Roasted Barley	0.1 kg (1.3%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
be-134	Ale	Slant	800 ml	safale