

Szatan

- Gravity **20.7 BLG**
- ABV ---
- IBU **31**
- SRM **20.8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **65.5 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **65.5C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.8%)	80 %	4
Grain	Abbey Castle	1.1 kg (14.5%)	80 %	45
Grain	Strzegom Karmel 30	0.5 kg (6.6%)	75 %	30
Sugar	Candi Sugar, Dark	0.2 kg (2.6%)	78.3 %	542
Sugar	Cane (Beet) Sugar	0.8 kg (10.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Styrian Golding	10 g	60 min	4.5 %
Boil	Hallertau	10 g	30 min	4.5 %
Aroma (end of boil)	Styrian Golding	40 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	0.25 ml	Fermentum Mobile
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