

## Test - na 10 litrów

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **30**
- SRM **23**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (23.5%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.9%)	75 %	30
Grain	Strzegom Czekoladowy 400	0.1 kg (2.4%)	68 %	400
Grain	Biscuit Malt	0.15 kg (3.5%)	79 %	45
Sugar	Candi Sugar, Dark	0.25 kg (5.9%)	78.3 %	542

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Styrian Golding	15 g	60 min	3.6 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	20 min	4.5 %
Aroma (end of boil)	Styrian Golding	15 g	20 min	3.6 %
Dry Hop	Citra	15 g	14 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP545 - Belgian Strong Ale Yeast	Ale	Slant	500 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Fermentis S-33	11.5 g	Bottling	---
Other	Glukoza	75 g	Bottling	---