

UJWIECOTO

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **38**
- SRM **12.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (50%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (10%) | 78 % | 4 |
| Grain | Carahell | 0.5 kg (5%) | 77 % | 26 |
| Grain | Biscuit Malt | 0.25 kg (2.5%) | 79 % | 45 |
| Grain | Special B Malt | 0.25 kg (2.5%) | 65.2 % | 315 |
| Liquid Extract | Miód Pomarańczowy | 3 kg (30%) | 70 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Lubelski | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| Yeast Bay Saison blend 2 | Ale | Slant | 300 ml | --- |
| FM27 Artefakty trapistów | Ale | Slant | 200 ml | Fermentum Mobile |