

# Waleń

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **21**
- SRM **18.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.5 kg (4.8%)	75 %	150
Grain	Strzegom Wiedeński	1.5 kg (14.3%)	79 %	10
Grain	Cookie	0.5 kg (4.8%)	72 %	50
Sugar	Cukier trzcinowy	1 kg (9.5%)	100 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	20 g	60 min	9 %
Boil	Hallertau Blanc	10 g	60 min	11 %
Aroma (end of boil)	Hallertau Blanc	20 g	10 min	11 %