

ZłotySmok barell aged

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **22**
- SRM **31.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5 kg (54.5%) | 80 % | 5 |
| Grain | Viking Malt Golden ale | 2 kg (21.8%) | 70 % | 9 |
| Grain | Special B Castle | 0.48 kg (5.2%) | 70 % | 350 |
| Grain | Caraaroma | 0.4 kg (4.4%) | 78 % | 400 |
| Sugar | Candi Sugar, Amber | 0.5 kg (5.4%) | 78.3 % | 148 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.5 kg (5.4%) | 80 % | --- |
| Grain | Caramunich® typ I | 0.3 kg (3.3%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |
| Boil | Lublin (Lubelski) PH | 50 g | 10 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|---------|------------------|
| FM 26 | Ale | Liquid | 1000 ml | fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Fining | Whirfloc | 10 g | Boil | 5 min |
| Flavor | Płatki cherry oloroso | 50 g | Secondary | 20 day(s) |