

# CONSECRATION clone Farmhouse tour

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **20**
- SRM **19.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (86.2%)	81 %	6
Grain	Simpsons - Aromatic Malt	0.3 kg (5.2%)	82.5 %	49
Grain	Special X	0.3 kg (5.2%)	75 %	350
Sugar	Candi Sugar, Dark	0.2 kg (3.4%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %
Aroma (end of boil)	East Kent Goldings	20 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	500 ml	Mangrove Jack's
brett	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	czarna porzeczka	4000 g	Secondary	30 day(s)
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