

## #4 Fest

- Gravity **23.6 BLG**
- ABV ---
- IBU **39**
- SRM **33**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (54.1%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (21.6%)   | 79 %  | 16  |
| Grain | Pszeniczny                 | 1 kg (10.8%)   | 85 %  | 4   |
| Grain | Caramunich III             | 0.5 kg (5.4%)  | 73 %  | 150 |
| Grain | Jęczmień palony            | 0.25 kg (2.7%) | 55 %  | 985 |
| Sugar | cukier kandyzowany         | 0.5 kg (5.4%)  | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type  | Name          | Amount | Use for   | Time      |
|-------|---------------|--------|-----------|-----------|
| Spice | płatki dębowe | 50 g   | Secondary | 14 day(s) |