

# Belgijski Gitan

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **43.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsen malt	1 kg (31.7%)	80 %	3.5
Grain	Bruntal Pszeniczny	1 kg (31.7%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (12.7%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (9.5%)	68 %	1200
Grain	Cara Gold	0.2 kg (6.3%)	75 %	120
Grain	Castle Cafe	0.15 kg (4.8%)	75.5 %	480
Grain	Special B Castle	0.1 kg (3.2%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	22 g	70 min	6.8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	2.85 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Slant	250 ml	---

## Notes

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