

# mocne jasne

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **8**
- SRM **5**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **48 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **48C**
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (42.1%)	80 %	4
Sugar	cukier biały	4 kg (21.1%)	100 %	1
Grain	Strzegom Pale Ale	7 kg (36.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	30 g	30 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Notes

- Warka rozbita na dwa wiadra 25 l w jednym będą drożdże 134 a w drugim 256  
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