

# sekret mniszka

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **29**
- SRM **4.5**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (83.3%)	81 %	4
Sugar	Cane (Beet) Sugar	0.8 kg (16.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	30 min	5.5 %
Aroma (end of boil)	Hallertau	40 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	20 ml	Fermentum Mobile