

# Smok Gandawski

---

- Gravity **20.2 BLG**
- ABV ---
- IBU **51**
- SRM **40.4**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **49.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **32.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (64.3%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (7.1%)	--- %	6
Grain	Karmelowy Czerwony	1 kg (7.1%)	--- %	59
Grain	Strzegom Bursztynowy	1 kg (7.1%)	--- %	70
Grain	Strzegom Czekoladowy 400	0.5 kg (3.6%)	--- %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.6%)	--- %	1200
Liquid Extract	Honey	1 kg (7.1%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Kazbek	15 g	20 min	4.6 %
Boil	Comet	15 g	20 min	12 %
Boil	Kazbek	15 g	15 min	4.6 %
Boil	comet	15 g	15 min	12 %

Boil	Kazbek	15 g	10 min	4.6 %
Boil	comet	15 g	10 min	12 %
Boil	Kazbek	15 g	5 min	4.6 %
Boil	comet	15 g	5 min	12 %
Dry Hop	comet	40 g	7 day(s)	12 %
Dry Hop	Kazbek	40 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	500 ml	Fermentum Mobile