

# Strong Witold

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **51**
- SRM **12.3**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.6%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (13.6%)	80 %	20
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Sugar	Cukier	0.25 kg (3.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	85 min	11 %
Boil	Cascade	20 g	85 min	6 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Calip	40 g	5 min	6 %