

ts

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **23**
- SRM **31.5**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (57.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.5%)	79 %	22
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.1%)	68 %	1202
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Sugar	Brown Sugar, Light	0.1 kg (1.7%)	100 %	16
Sugar	Milk Sugar (Lactose)	0.4 kg (6.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	English Golding	8 g	15 min	4.8 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Kawa arabica	70 g	Secondary	4 day(s)
Flavor	Amaretto	300 g	Secondary	10 day(s)

Notes

- Słody ciemne na ostatnie 10/15 minut zacierania.

Wszystkie cukry na 15 minut gotowania.

Ilość amaretto i ewentualnego aromatu migdałowego do zastanowienia :)

Apr 10, 2019, 3:46 PM