

# Utinni

- Gravity **23.8 BLG**
- ABV ---
- IBU **42**
- SRM **26.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **17 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	3 kg (57.1%)	80 %	7
Grain	Płatki Jęczmienne	0.8 kg (15.2%)	80 %	3
Grain	Abbey (Castle)	0.5 kg (9.5%)	80 %	45
Sugar	Candi Syrup (własnej roboty)	0.5 kg (9.5%)	80 %	50
Liquid Extract	Candi Sugar, Dark	0.25 kg (4.8%)	78.3 %	50
Grain	Special B Malt (Castle)	0.2 kg (3.8%)	65.2 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Blend I	Ale	Slant	120 ml	The Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Płatki Dębowe po Beczce z Whisky	50 g	Secondary	28 day(s)
--------	-------------------------------------	------	-----------	-----------