

ZłotySmok

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **23**
- SRM **20**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (71.4%)	81 %	4
Grain	Strzegom golden ale	1 kg (13%)	79 %	14
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.3%)	73 %	1001
Grain	Caraaroma	0.2 kg (2.6%)	78 %	400
Grain	Słód Caramunich Typ I Weyermann	0.2 kg (2.6%)	73 %	80
Grain	Biscuit Malt	0.2 kg (2.6%)	79 %	45
Sugar	Candi Sugar, Clear	0.5 kg (6.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP500 - Trappist Ale Yeast	Ale	Slant	1000 ml	White Labs
-----------------------------	-----	-------	---------	------------

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min