

Cztery słody piwa

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **22**
- SRM **22.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **54 C**, Time **0 min**
- Temp **66 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **0 min** at **54C**
- Keep mash **25 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (41%)	81 %	4
Grain	Monachijski	2 kg (20.5%)	80 %	16
Grain	Briess - Pale Ale Malt	2 kg (20.5%)	80 %	7
Grain	Biscuit Malt	0.3 kg (3.1%)	79 %	45
Grain	Caraaroma	0.3 kg (3.1%)	78 %	400
Grain	cookie	0.6 kg (6.2%)	79 %	70
Sugar	cukier kandyzowany	0.5 kg (5.1%)	80 %	200
Grain	Czekoladowy	0.05 kg (0.5%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Tettnang	20 g	60 min	4 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	200 ml	Fermentum Mobile
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