

#4

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **24.3**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (41.7%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (41.7%)	79 %	16
Grain	Strzegom Czekoladowy jasny	1 kg (16.7%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	10 %
Boil	Chinook	10 g	50 min	10 %
Boil	Puławski	16.6 g	15 min	4 %
Boil	Puławski	16.7 g	12 min	4 %
Boil	Puławski	16.6 g	7 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	5 min

Notes

- Dodatek do wody: łyżka soku cytrynowego na 22l H2O.
Zajebista wydajność 23l na burze 15 brix
02.05.2020 burza 15brix 14.4blg
09.05.2020 cicha 4,5blg
15.05.2020 butlowanie 4blg 4g cukru/butla 0.5l (44sztuki)
May 3, 2020, 12:19 AM