

## #51 Satanic Ale Attack

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **4.1**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **20 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **0 min** at **20C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (86.7%)	80 %	4
Sugar	cukier kandyzowany biały	0.5 kg (6.7%)	--- %	---
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	40 g	80 min	4 %
Boil	Lomik	30 g	45 min	4 %
Boil	Lomik + CUKIER	30 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile

## Notes

- Receptura Jan Szała  
*Aug 25, 2017, 10:00 AM*