

# CZARCIE ROGI

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **69**
- SRM **37.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (72.5%)	79 %	22
Grain	Słód Kawowy Castle Malting 500	0.5 kg (7.2%)	75.5 %	500
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.2%)	73 %	120
Grain	Fawcett Pszeniczny Czekoladowy	0.5 kg (7.2%)	73 %	1001
Grain	Red Crystal 400	0.2 kg (2.9%)	75 %	400
Grain	Zakwszający	0.2 kg (2.9%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Brettanomyces Blend THE YEAST Bay	Ale	Liquid	100 ml	---