

# mocne jasne

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **8**
- SRM **5**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **48 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **48C**
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (42.1%) | 80 %  | 4   |
| Sugar | cukier biały        | 4 kg (21.1%) | 100 % | 1   |
| Grain | Strzegom Pale Ale   | 7 kg (36.8%) | 79 %  | 6   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Styrian Wolf | 30 g   | 30 min | 11.1 %     |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safale BE-134  | Ale  | Dry  | 11.5 g | Fermentis  |
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Warka rozbita na dwa wiadra 25 l w jednym będą drożdże 134 a w drugim 256  
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