

Mocny Felek

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **30**
- SRM **3.3**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 6 kg (78.9%) | 81 % | 2.5 |
| Grain | Weyermann - Carapils | 0.3 kg (3.9%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.3%) | 80 % | 6 |
| Sugar | sacharoza | 1.2 kg (15.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 100 g | 10 min | 3.72 % |