

Mocny Mnich

- Gravity **22 BLG**
- ABV ---
- IBU **38**
- SRM **19.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (60.6%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.75 kg (9.1%) | 79 % | 45 |
| Grain | Pszeniczny | 0.35 kg (4.2%) | 85 % | 4 |
| Sugar | Candi Sugar, Amber | 0.5 kg (6.1%) | 78.3 % | 148 |
| Grain | Amber Malt | 0.75 kg (9.1%) | 75 % | 43 |
| Grain | Oats, Flaked | 0.4 kg (4.8%) | 80 % | 2 |
| Grain | Monachijski | 0.5 kg (6.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Waimea | 20 g | 60 min | 17 % |
| Boil | Sybilla | 20 g | 50 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |