

# Ofensywa w Ardenach

- Gravity **23.3 BLG**
- ABV ---
- IBU **35**
- SRM **25.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Weyermann Caramunich 3	0.35 kg (5%)	76 %	150
Grain	Weyermann Specjal W	0.35 kg (5%)	68 %	300
Grain	Strzegom Pszeniczny	0.3 kg (4.3%)	81 %	6
Sugar	Candi Sugar, Amber	1 kg (14.3%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	70 min	5.5 %
Boil	hallertauer tradition	20 g	70 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	200 g	Fermentis
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### Notes

- Cukier dodany na ok ostatnie 20 min gotowania.  
*Mar 9, 2017, 8:45 PM*