

# Donger

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- Gravity **12.4 BLG**
- ABV ---
- IBU **61**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %
Aroma (end of boil)	lunga	40 g	10 min	11 %
Dry Hop	lunga	50 g	5 day(s)	11 %

## Notes

- po wsypaniu 68->64, podgrzane do 66  
12:15->13:15 spadło do 64  
podgrzewanie do 76  
13:43 koniec podgrzewania  
13:47 układanie złoża filtracyjnego  
16:00 początek gotowania  
*Feb 25, 2017, 12:18 PM*