

Paix Dieux

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **7.2**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.3%)	74 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (26.7%)	75 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (13.3%)	69 %	30
Sugar	Candi Sugar, Clear	0.25 kg (6.7%)	72 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	2 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's