

# Strapiony mnich caramunich

- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **15.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	--- %	4
Grain	Strzegom Monachijski typ I	1.5 kg (28.8%)	--- %	16
Grain	caramunich	0.5 kg (9.6%)	75 %	45
Sugar	cukier kandyzowany ciemny	0.2 kg (3.8%)	100 %	400
Sugar	cukier kandyzowany jasny	0.5 kg (9.6%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	45 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	1000 ml	---

## Notes

- Drugie piwo z cyklu "Strapiony Mnich". Tym razem z dodatkiem siodu caramunich i chmielu hallertau

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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