Zimowe

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **16.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(72.5%)*	80 %	5
Grain	Strzegom Czekoladowy jasny	0.3 kg *(4.3%)*	68 %	400
Grain	Strzegom Monachijski typ II	0.5 kg *(7.2%)*	79 %	22
Grain	Jęczmień palony	0.1 kg *(1.4%)*	55 %	1000
Grain	Żytni	1 kg *(14.5%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	45 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	34.5 g	---