

Daibet

- Gravity **25.9 BLG**
- ABV ---
- IBU **34**
- SRM **6**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pilzneński castel | 6 kg (72.7%) | 81 % | 3 |
| Sugar | Candi Sugar, Clear | 1 kg (12.1%) | 78.3 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.6 kg (7.3%) | 85 % | 5 |
| Grain | Monachijski | 0.5 kg (6.1%) | 80 % | 16 |
| Grain | Briess - 2 Row Carapils Malt | 0.15 kg (1.8%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Taurus | 25 g | 60 min | 12 % |
| Boil | Perle | 25 g | 15 min | 4.4 % |
| Boil | Kent Goldings | 25 g | 45 min | 5.5 % |
| Dry Hop | Hallertau Blanc | 50 g | 3 day(s) | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 10 g | Boil | 15 min |