

Delirium Clone

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **18**
- SRM **5.6**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **51 C**, Time **30 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.33 kg (77.1%)	81 %	5
Grain	Melanoiden Malt	0.255 kg (3.7%)	80 %	39
Grain	Strzegom Monachijski typ I	0.2 kg (2.9%)	79 %	16
Sugar	Cane (Beet) Sugar	0.68 kg (9.8%)	100 %	0
Sugar	Invert Sugar	0.45 kg (6.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	43 g	60 min	3.6 %
Boil	Styrian Golding	7 g	20 min	3.6 %
Boil	Tettnang	7 g	20 min	4 %
Boil	Styrian Golding	7 g	3 min	3.6 %
Boil	Tettnang	7 g	3 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12 g	Boil	10 min
Spice	mielony imbir	4 g	Boil	10 min
Spice	aframon	4 g	Boil	10 min

Notes

- cukier dodawany po fermentacji burzliwej
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