

Diablica

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87.7%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.2 kg (3.5%)	78 %	20
Sugar	cukier kandyzowany	0.5 kg (8.8%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	90 min	5.1 %
Boil	Hallertau	10 g	45 min	4.5 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	Hallertau	5 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1388	Ale	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	5 g	Boil	10 min
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Notes

- burtonizacja wody 10g / 17l wody
cukier kandyzowany 10 min przed koncem - odebrać trochę brzezki i rozpuścić
fermentacja po porządnym napowietrzeniu brzezki start (16-17)
końcowa temp 23-25
BGSA bardzo wrażliwe na utlenianie (uważac przy przelewaniu na cicha i butelkowaniu)
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