

## Drzwi klasztorne 0.5

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- Gravity **14 BLG**
- ABV ---
- IBU **23**
- SRM **24.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (72.4%)	79 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (13.3%)	79 %	22
Grain	Special B Malt	0.3 kg (5.7%)	65.2 %	315
Grain	Strzegom Czekoladowy 400	0.25 kg (4.8%)	68 %	400
Grain	Aromatic Malt	0.2 kg (3.8%)	78 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	70 min	3.75 %
Boil	Challenger	10 g	20 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew abbaye	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany płynny	200 g	Boil	15 min
Flavor	Cukier kandyzowany brązowy	250 g	Boil	15 min