

KLASZTORYNY PIES

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **45**
- SRM **10.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **35 C**, Time **15 min**
- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3 kg (42%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (14%) | 79 % | 7.5 |
| Grain | Strzegom Monachijski typ II | 1 kg (14%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 1 kg (14%) | 79 % | 6 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7%) | 75 % | 45 |
| Grain | Carabelge | 0.35 kg (4.9%) | 80 % | 32 |
| Sugar | Candi Sugar, Amber | 0.3 kg (4.2%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | marynka | 30 g | 60 min | 8.1 % |
| Boil | Perle | 30 g | 50 min | 7 % |

| | | | | |
|------|-----------|------|--------|-------|
| Boil | Hallertau | 20 g | 15 min | 7.1 % |
| Boil | Hallertau | 10 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | cukier kandyzowany | 300 g | Boil | 15 min |