

# Krampus

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **30.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (66.2%)	85 %	7
Grain	Abbey Malt Weyermann	1 kg (14.7%)	75 %	45
Grain	Thomas Fawcett red Crystal	0.3 kg (4.4%)	80.5 %	400
Sugar	Candi Sugar, Dark	1 kg (14.7%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	isinglass	10 g	Secondary	3 day(s)