

# Niania Ogg

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **19**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (47.2%)	81 %	4
Grain	Viking Pale Ale malt	2.3 kg (31.9%)	80 %	5
Grain	Pszeniczny	0.4 kg (5.6%)	85 %	4
Grain	Biscuit Malt	0.25 kg (3.5%)	79 %	50
Grain	Special B Malt	0.25 kg (3.5%)	65.2 %	350
Grain	Caramunich® typ I	0.1 kg (1.4%)	73 %	80
Sugar	Candi Sugar, Dark	0.5 kg (6.9%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	15 %
Boil	Saaz (Czech Republic)	10 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	300 ml	Fermentum Mobile
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