

# Piąte Piwo 2019

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **9.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                  | 3.25 kg (58.3%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt        | 1.5 kg (26.9%)  | 80 %  | 5   |
| Grain | Pszeniczny                  | 0.5 kg (9%)     | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 120L | 0.326 kg (5.8%) | 72 %  | 180 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 15 g   | 60 min | 13.5 %     |
| Boil    | East Kent Goldings | 20 g   | 5 min  | 5.1 %      |

## Yeasts

| Name        | Type | Form  | Amount  | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-33 | Ale  | Slant | 1000 ml | Fermentis  |

## Notes

- Rozpoczęcie fermentacji 21.10.2019  
Przelane na cichą 28.10.2019  
Zabutelowane 11.11.2019 2,3 v/v  
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