

# Warka 5 Szalony koniec urlopu

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **17**
- SRM **27**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 **12.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.8 kg (66.7%)	80 %	8
Grain	Strzegom Monachijski typ II	0.7 kg (12.3%)	79 %	22
Grain	Special B Malt	0.3 kg (5.3%)	65.2 %	315
Grain	Caramel/Crystal Malt - 40L	0.25 kg (4.4%)	74 %	79
Grain	Aroma CastleMalting	0.2 kg (3.5%)	78 %	100
Sugar	Candi Sugar, Dark	0.2 kg (3.5%)	78.3 %	542
Sugar	Candi Sugar, Dark	0.25 kg (4.4%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	42.29 g	70 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T58	Ale	Dry	11.63 g	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Karuk	7.4 g	Mash	---