

# Zamojskie Belgian Style clone 18l

- Gravity **17.7 BLG**
- ABV ---
- IBU **58**
- SRM **6.3**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	50 min	10 %
Boil	Magnat	18 g	30 min	11.2 %
Boil	Centennial	12 g	25 min	10.5 %
Aroma (end of boil)	Centennial	12 g	20 min	10.5 %
Aroma (end of boil)	Centennial	15 g	10 min	10.5 %
Whirlpool	Centennial	18 g	7 min	10.5 %
Whirlpool	Centennial	18 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	400 ml	Fermentum Mobile
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## Notes

- Wszystkie chmiele dać 10min później niż w przepisie, zostają w torbie po zdjęciu z kuchni.  
*Mar 4, 2017, 1:53 PM*