

#114 Zachciało się ksindzu

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **11.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.89 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **75.6C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.9 kg (90.7%)	82 %	4
Grain	Abbey Malt Weyermann	0.15 kg (2.8%)	75 %	45
Grain	Słód karmelowy	0.1 kg (1.9%)	75 %	30
Sugar	Brown Sugar, Dark	0.25 kg (4.6%)	100 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	90 min	3.43 %
Boil	Hallertau Mittelfruh	15 g	30 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	3.43 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	125 ml	Wyeast Labs