

# Daibet

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **30**
- SRM **4.4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński castel	7 kg (75.3%)	81 %	3
Grain	Briess - Wheat Malt, White	1 kg (10.8%)	85 %	5
Grain	Briess - 2 Row Carapils Malt	0.3 kg (3.2%)	75 %	3
Sugar	sugar	1 kg (10.8%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Taurus	25 g	60 min	12 %
Boil	Hallertau Blanc	25 g	15 min	11 %
Boil	Kent Goldings	10 g	5 min	5.5 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	2 day(s)	15.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min

## Notes

- Cukier rozpuścić w 0,5l gorącej wody, wystudzić nie dodać w 2-3 dniu fermentacji burzliwej  
*Jan 14, 2021, 9:55 PM*