

# Dopust

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **10 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (11%)	79 %	22
Grain	Strzegom Karmel 30	1 kg (11%)	75 %	30
Grain	Biscuit Malt	0.5 kg (5.5%)	79 %	50
Grain	Abbey Castle	1 kg (11%)	80 %	45
Grain	Płatki owsiane	0.6 kg (6.6%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
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