

# Dziecko Słonia

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **15.5**
- Style **Belgian Dubbel**

## 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 **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	6
Grain	Weyermann - Light Munich Malt	2 kg (28.6%)	82 %	14
Sugar	Caramelized Invert Sugar	1 kg (14.3%)	100 %	100
Grain	Cookie Malt	0.5 kg (7.1%)	75 %	50
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	70 min	8.8 %
Boil	Lublin (Lubelski)	25 g	35 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Slant	200 ml	Fermentis