

# Klon Duchesse de Burgogne

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **12**
- SRM **14.8**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (23.7%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (28.4%)	79 %	10
Grain	Płatki pszeniczne	0.6 kg (11.4%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.255 kg (4.8%)	73 %	120
Grain	Carafa II	0.095 kg (1.8%)	70 %	812
Grain	Weyermann - Acidulated Malt	0.075 kg (1.4%)	80 %	6
Grain	Karmelowy Czerwony	0.25 kg (4.7%)	75 %	59
Grain	Golden	1.25 kg (23.7%)	80 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	12.8 g	60 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	50 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Other	płatki sherry oloroso	15 g	Secondary	200 day(s)

## Notes

- Pierwszy szkic receptury, jeszcze przed dobrym internetowym riserczem.  
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