

# Pierwszy Duvel

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **28**
- SRM **3.9**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Sugar	Corn Sugar (Dextrose)	2 kg (25%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Whirlpool	Lublin (Lubelski)	25 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis