

#114 Zachciało się ksindzu

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **11.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.89 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **75.6C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.9 kg (90.7%) | 82 % | 4 |
| Grain | Abbey Malt Weyermann | 0.15 kg (2.8%) | 75 % | 45 |
| Grain | Słód karmelowy | 0.1 kg (1.9%) | 75 % | 30 |
| Sugar | Brown Sugar, Dark | 0.25 kg (4.6%) | 100 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 90 min | 3.43 % |
| Boil | Hallertau Mittelfruh | 15 g | 30 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 15 min | 3.43 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - 3522 Belgian Ardennes | Ale | Liquid | 125 ml | Wyeast Labs |