

Diabet

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **3.9**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Sugar | Kandyzowany | 1 kg (15.4%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Hallertau | 50 g | 45 min | 4.5 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 50 g | 5 min | 3 % |
| Boil | Marynka | 10 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| Mangrove Jack's M31 | Ale | Slant | 500 ml | --- |
| Safale S-33 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | Mech irlandzki | 4 g | Boil | 5 min |
|--------|----------------|-----|------|-------|

Notes

- Cukier rozpuścić w gorącej brzeczce i dopiero dodać do gotującej się brzeczki aby nie skarmelizować. Fermentację zacząć od 18st i podnosić do 25st. Cicha prowadzić 2-6st przez 8-10 dni.

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