

# KLASZTORYNY PIES

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **45**
- SRM **10.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **35 C**, Time **15 min**
- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14%)	79 %	7.5
Grain	Strzegom Monachijski typ II	1 kg (14%)	79 %	22
Grain	Strzegom Pale Ale	1 kg (14%)	79 %	6
Grain	Abbey Malt Weyermann	0.5 kg (7%)	75 %	45
Grain	Carabelge	0.35 kg (4.9%)	80 %	32
Sugar	Candi Sugar, Amber	0.3 kg (4.2%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	30 g	60 min	8.1 %
Boil	Perle	30 g	50 min	7 %

Boil	Hallertau	20 g	15 min	7.1 %
Boil	Hallertau	10 g	0 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	40 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	300 g	Boil	15 min