

# kurdupel

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **27**
- SRM **25.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **78.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (67.8%)	80.5 %	2
Grain	Munich Malt	1 kg (9.7%)	80 %	18
Grain	Briess - Wheat Malt, White	0.3 kg (2.9%)	85 %	5
Grain	Briess - Aromatic Malt	0.45 kg (4.4%)	77 %	39
Grain	Słód Caramunich Typ II Weyermann	0.45 kg (4.4%)	73 %	120
Grain	Special B Malt	0.45 kg (4.4%)	65.2 %	315
Grain	Melanoiden Malt	0.227 kg (2.2%)	80 %	39
Sugar	Cane (Beet) Sugar	0.45 kg (4.4%)	100 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	130 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gestwa abbey po blondzie	Ale	Slant	400 ml	vika

## Notes

- start w 12-13 stopniach otoczenia zakładam że w piwie jakies 16  
po 3 dniach podniesienie do 18 stopni  
po 5 dniach od startu podniesienie do 20 stopni  
po 7 dniach od startu podniesienie do 22 na jakies trzy tygodnie  
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