

# ORA ET LABORA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **17**
- SRM **12.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	5 kg (66.7%)	81 %	4
Grain	Pale Ale Weyermann	1.1 kg (14.7%)	80 %	6
Grain	Caramunich® typ I Weyermann	0.6 kg (8%)	73 %	80
Grain	Karmel 150 Viking Malt	0.5 kg (6.7%)	75 %	150
Sugar	Candi Sugar, Amber	0.3 kg (4%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Promin	30 g	70 min	5.5 %
Boil	Promin	20 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	160 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Chips	100 g	Secondary	10 day(s)

### Notes

- (#14)  
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