

# Daibet

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- Gravity **25.9 BLG**
- ABV ---
- IBU **34**
- SRM **6**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński castel	6 kg (72.7%)	81 %	3
Sugar	Candi Sugar, Clear	1 kg (12.1%)	78.3 %	2
Grain	Briess - Wheat Malt, White	0.6 kg (7.3%)	85 %	5
Grain	Monachijski	0.5 kg (6.1%)	80 %	16
Grain	Briess - 2 Row Carapils Malt	0.15 kg (1.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Taurus	25 g	60 min	12 %
Boil	Perle	25 g	15 min	4.4 %
Boil	Kent Goldings	25 g	45 min	5.5 %
Dry Hop	Hallertau Blanc	50 g	3 day(s)	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min