

Dori

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **9.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (25%) | 79 % | 22 |
| Grain | Abbey Castle | 0.3 kg (7.5%) | 80 % | 45 |
| Grain | Carabelge | 0.2 kg (5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 9.05 % |
| Boil | Fuggles | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 200 ml | Fermentum Mobile |