

# Kleryk M

- Gravity **18 BLG**
- ABV ---
- IBU **19**
- SRM **30.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (40%)	82 %	4
Grain	Briess - Pale Ale Malt	2.4 kg (30%)	80 %	7
Grain	Pszeniczny	0.8 kg (10%)	85 %	4
Grain	Abbey Malt Weyermann	0.32 kg (4%)	75 %	45
Grain	Special B Malt	0.4 kg (5%)	65.2 %	315
Grain	Weyermann - Carafa I	0.08 kg (1%)	70 %	690
Sugar	Candi Sugar, Dark	0.8 kg (10%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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wyeast 3538	Ale	Liquid	1000 ml	---
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