

Klon Duchesse de Burgogne

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **12**
- SRM **14.8**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (23.7%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (28.4%)	79 %	10
Grain	Płatki pszeniczne	0.6 kg (11.4%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.255 kg (4.8%)	73 %	120
Grain	Carafa II	0.095 kg (1.8%)	70 %	812
Grain	Weyermann - Acidulated Malt	0.075 kg (1.4%)	80 %	6
Grain	Karmelowy Czerwony	0.25 kg (4.7%)	75 %	59
Grain	Golden	1.25 kg (23.7%)	80 %	11

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	12.8 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	50 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Other	płatki sherry oloroso	15 g	Secondary	200 day(s)

Notes

- Pierwszy szkic receptury, jeszcze przed dobrym internetowym riserczem.
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