

# Koń-pot

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **20**
- SRM **19**
- Style **Belgian Dubbel**

## 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (41.2%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (29.4%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (7.4%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lomik	30 g	1 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kompot z suszu (+korzenie)	4000 g	Secondary	10 day(s)