

Piąte Piwo 2019

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **9.2**
- 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 **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (58.3%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (26.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (9%)	85 %	4
Grain	Caramel/Crystal Malt - 120L	0.326 kg (5.8%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	1000 ml	Fermentis

Notes

- Rozpoczęcie fermentacji 21.10.2019
Przelane na cichą 28.10.2019
Zabutkowane 11.11.2019 2,3 v/v
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