

Szóste piwo

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **6.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **71 C**, Time **35 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **71C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69.8%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.7%)	79 %	16
Grain	Castlemalting - Cara Clair	0.5 kg (8.7%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.23 kg (4%)	73 %	120
Sugar	Cukier kandyzowany i biały	0.5 kg (8.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	34 g	60 min	4.6 %
Boil	Columbus/Tomahawk/Zeus	6 g	60 min	13.5 %

Notes

- Caramunich typ II dodany w 73°C
Rozpoczęcie fermentacji 12.11.2019 16,5*Blg
Przelane na cichą 28.11.2019
Zabutelkowano 05.12.2019 2,3 v/v
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