

# Wytrawna Belgijka: 15blg Kolendra Curasao

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **60 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **5 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.1 kg (78.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (9.2%)	81 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (9.2%)	79 %	16
Grain	Weyermann - Bohemian Pilsner Malt	0.2 kg (3.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	9.3 %
Boil	Perle	20 g	15 min	7 %
Boil	Fuggles	20 g	15 min	4.5 %
Dry Hop	Styrian Golding	30 g	8 day(s)	3.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	kolendra	15 g	Boil	10 min
Spice	curasao	20 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	10 min