

## brown Friar II

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **14.7**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (68.5%)	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg (13.7%)	75 %	45
Grain	Strzegom Karmel 150	0.1 kg (2.7%)	75 %	59
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (5.5%)	73 %	120
Grain	Caraaroma	0.1 kg (2.7%)	78 %	400
Sugar	cukier kandyzowany	0.25 kg (6.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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fm 21	Ale	Liquid	90 ml	fermentum mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	250 g	Boil	15 min