

Diabet

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **3.9**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Sugar	Kandyzowany	1 kg (15.4%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	45 min	4.5 %
Aroma (end of boil)	Hallertau Mittelfruh	50 g	5 min	3 %
Boil	Marynka	10 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31	Ale	Slant	500 ml	---
Safale S-33	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	4 g	Boil	5 min
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Notes

- Cukier rozpuścić w gorącej brzeczce i dopiero dodać do gotującej się brzeczki aby nie skarmelizować. Fermentację zacząć od 18st i podnosić do 25st. Cicha prowadzić 2-6st przez 8-10 dni.

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