

# Dori

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- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **9.7**
- Style **Belgian Pale Ale**

## 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (25%)	79 %	22
Grain	Abbey Castle	0.3 kg (7.5%)	80 %	45
Grain	Carabelge	0.2 kg (5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.05 %
Boil	Fuggles	30 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile