

Kleryk M

- Gravity **18 BLG**
- ABV ---
- IBU **19**
- SRM **30.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|--------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (40%) | 82 % | 4 |
| Grain | Briess - Pale Ale Malt | 2.4 kg (30%) | 80 % | 7 |
| Grain | Pszeniczny | 0.8 kg (10%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.32 kg (4%) | 75 % | 45 |
| Grain | Special B Malt | 0.4 kg (5%) | 65.2 % | 315 |
| Grain | Weyermann - Carafa I | 0.08 kg (1%) | 70 % | 690 |
| Sugar | Candi Sugar, Dark | 0.8 kg (10%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Magnum | 17 g | 60 min | 13.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|--------|---------|-----|
| wyeast 3538 | Ale | Liquid | 1000 ml | --- |
|-------------|-----|--------|---------|-----|