

#30 Dubbel z płatkami dębowymi

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **23.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **11.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.65 kg (67.6%)	81 %	4
Grain	Wayermann - Monachijski typ I	0.3 kg (12.3%)	79 %	16
Grain	Special B Castle	0.1 kg (4.1%)	70 %	350
Grain	Biscuit Malt	0.09 kg (3.7%)	79 %	50
Sugar	Cukier kandyzowany ciemny	0.3 kg (12.3%)	100 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki kasztanowe	45 g	Secondary	14 day(s)
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Notes

- płatki po rozlaniu połowy partii, macerowane wcześniej w rumie
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