

Belgian Dubbel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **15.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Castle Pale Ale	1.5 kg (30%)	80 %	8
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	Abbey Malt Weyermann	0.2 kg (4%)	75 %	45
Grain	Special B Castle	0.25 kg (5%)	70 %	350
Grain	Weyermann - Carafa I special	0.05 kg (1%)	70 %	690
Liquid Extract	Syrop kandyzowany ciemny	0.5 kg (10%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty trapistów	Ale	Slant	100 ml	Fermentum Mobile
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Notes

- Syrop kandyzowany dodany na ostatnie 15 minut gotowania. Drożdże zadać w 14 stopniach, stopniowo podnosić temperaturę do 25. Nagazowanie na poziomie 2.8 vol
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