

Belgijska Dubbeltówka I

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **31**
- SRM **12.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (51.9%)	80 %	4
Grain	Pale Malt (2 Row) US	1 kg (13%)	79 %	4
Grain	Strzegom Pszeniczny	0.75 kg (9.7%)	81 %	6
Grain	Strzegom Monachijski typ I	0.75 kg (9.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (4.5%)	75 %	30
Grain	Strzegom Karmel 150	0.15 kg (1.9%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.6%)	73 %	120
Sugar	Candi Sugar, Amber	0.5 kg (6.5%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Magnum	15 g	60 min	13.5 %

Boil	Styrian Golding	15 g	10 min	3.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	10 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	melasa z trzciny cukrowej	50 g	Mash	20 min
Fining	mech irlandzki	4 g	Boil	15 min