

Belgijskie jasne dubeltowe v1 07/2019

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **6.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|---------|-----|
| Grain | Pilzneński premium 2-2,5 Weyermann | 2 kg (28.6%) | 82.23 % | 2 |
| Grain | Carapils/Caraoam 2,5-6,5 Weyermann | 1 kg (14.3%) | 75 % | 4 |
| Grain | Abbey Malt 40-50 Weyermann | 1 kg (14.3%) | 75 % | 45 |
| Grain | Owsiany 2,3 Castle Malting | 1 kg (14.3%) | 80 % | 2 |
| Grain | Whisky Light 20ppm Castle Malting | 0.5 kg (7.1%) | 78 % | 3 |
| Grain | Orkiszowy 3-7 Weyermann | 1 kg (14.3%) | 80 % | 5 |
| Sugar | Cukier kandyzowany biały | 0.5 kg (7.1%) | 95 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Marynka granulát | 15 g | 45 min | 8.8 % |
| Boil | lunga granulát | 15 g | 30 min | 8.4 % |
| Boil | Enigma granulát | 15 g | 15 min | 15 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Saflager S-23 | Lager | Slant | 250 ml | --- |