

# Buddel

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **15**
- SRM **22.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **73C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (72.5%)	81 %	4
Grain	Special B Malt i W	0.2 kg (4.4%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.25 kg (5.5%)	78.3 %	542
Grain	Strzegom Monachijski typ II	0.4 kg (8.8%)	79 %	22
Grain	Abbey Castle	0.1 kg (2.2%)	80 %	45
Grain	Pszeniczny	0.3 kg (6.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %