

# Cucu (Belgian Dubbel 19.5Blg - homebrewing.pl)

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **24**
- SRM **18.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (70.4%)  | 80 %   | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (14.1%)  | 79 %   | 10  |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.6%) | 70 %   | 299 |
| Grain | Karmelowy Czerwony  | 0.2 kg (2.8%) | 75 %   | 59  |
| Sugar | Candi Sugar, Amber  | 0.5 kg (7%)   | 78.3 % | 148 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Perle                  | 30 g   | 70 min | 7 %        |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g   | 15 min | 3.4 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale  | Dry  | 11.5 g | Safebrew   |

## Notes

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

- Cukier dodajemy w okolicach 50 minuty gotowania.  
*Dec 6, 2017, 8:25 PM*