

Double James Blonde

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **9.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Carabelge | 1 kg (14.3%) | 80 % | 40 |
| Grain | CHÂTEAU BISCUIT | 0.5 kg (7.1%) | 77 % | 50 |
| Grain | CHÂTEAU PILSEN 2RS | 5 kg (71.4%) | 81 % | 4 |
| Sugar | cukier kandyzowany biały | 0.3 kg (4.3%) | 100 % | 0 |
| Grain | Biscuit Malt | 0.2 kg (2.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | styrian wolf | 20 g | 60 min | 11.1 % |
| Boil | East Kent Goldings | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| FM27 Artefakty trapistów | Ale | Liquid | 30 ml | --- |