

Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **12.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (39.1%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2.1 kg (31.6%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.7 kg (10.5%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (6%) | 79 % | 16 |
| Grain | Cara Gold Castlemalting | 0.35 kg (5.3%) | 78 % | 120 |
| Sugar | Candi Sugar, Amber | 0.5 kg (7.5%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Centennial | 10 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|--------|--------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Liquid | 500 ml | Wyeast Labs |
|---|-----|--------|--------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |
| Water Agent | Gips | 4 g | Mash | 90 min |
| Water Agent | Chlorek wapnia 33% | 3 g | Mash | 90 min |

Notes

- pH ustawić na 5,3 dla zacierania, przy gotowaniu obniżyć do 5,0. Fermentacja 7 dni, zacząć od 18 i stopniowo podnosić do 25. Następnie cicha 21 w temperaturze 8st. Refermentacja 2-3tyg w temp. 20-23st, następnie ok 3tyg w niskiej temp.
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