

Dubbel Cieszyński

- Gravity **18 BLG**
- ABV ---
- IBU **30**
- SRM **30.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (40.1%)	81 %	4
Grain	Malteurop Pale Ale	2.4 kg (30.1%)	80 %	6
Grain	Wayermann Pszeniczny	0.8 kg (10%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (3.8%)	75 %	45
Grain	Special B Castle	0.4 kg (5%)	70 %	350
Grain	Weyermann - Carafa I special	0.08 kg (1%)	70 %	690
Sugar	Candi Sugar, Dark	0.8 kg (10%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	34 g	60 min	10.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	50 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	7 min