

Dubbel i święteczne

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **14.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (71.4%)	81 %	4
Grain	Special B Malt	0.5 kg (8.9%)	65.2 %	315
Grain	zakwaszajacy	0.1 kg (1.8%)	75 %	4
Sugar	cukier inwertowany	1 kg (17.9%)	99 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	200 ml	Fermentum Mobile

Notes

- podzielić warkę po fermentacji na dwa fermentory w jednym dubbel a w drugim ze swiatecznymi rpyprawami
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