

Dubbel konkursowy v1

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **16.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1.3 kg (46.1%) | 80 % | 4 |
| Sugar | cukier | 0.49 kg (17.4%) | 100 % | 0 |
| Grain | Special B Malt | 0.33 kg (11.7%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.5 kg (17.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil | lunga | 10.83 g | 60 min | 11 % |
| Boil | East Kent Goldings | 8.33 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|-----------|------------|
| FM27 Artefakty trapistów | Ale | Liquid | 833.33 ml | starter |