

# Dubbel myślany

- Gravity **17.1 BLG**
- ABV ---
- IBU **24**
- SRM **11**
- 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 **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (17.4%)	79 %	10
Grain	Pszeniczny	0.6 kg (10.4%)	85 %	4
Grain	Carabelge	0.3 kg (5.2%)	80 %	30
Sugar	Dememera Sugar	0.6 kg (10.4%)	100 %	4
Grain	Special B Malt	0.25 kg (4.3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	200 ml	Wyeast Labs