

# Dubel pszeniczny Głogoczoski

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **6.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pilzneński 2RS	4 kg (54.8%)	81 %	3.5
Grain	Castle Pszeniczny	2 kg (27.4%)	85 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (13.7%)	75 %	30
Grain	Słód owsiany	0.3 kg (4.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9 %
Boil	Marynka	15 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle™ BW-20	Wheat	Dry	11.5 g	Fermentis