

# Duvel

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **26**
- SRM **3.4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	6 kg (83.3%)	80.5 %	3
Sugar	Biały kandyzowany	1.2 kg (16.7%)	96 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	4 %
Boil	East Kent Goldings	50 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	1000 ml	Fermentum Mobile

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=MCRM4KR>

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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