

Duvel clone

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **19**
- SRM **3.8**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.8 kg (78.4%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.24 kg (3.9%) | 78 % | 4 |
| Sugar | cukier | 1.08 kg (17.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Styrian Golding | 40 g | 60 min | 3.6 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Strong Ale | Ale | Slant | 150 ml | Wyeast Labs |