

Duvell

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **7.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.5 kg (84.3%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.2 kg (2.2%) | 73 % | 80 |
| Grain | chateau arome | 0.2 kg (2.2%) | 65 % | 100 |
| Sugar | Brown Sugar, Light | 1 kg (11.2%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Tradition | 10 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------------|------|--------|--------|------------|
| WLP575 - Belgian Style Ale Yeast Blend | Ale | Liquid | 150 ml | White Labs |

Notes

- Pokolenie 3 po saison
Nov 22, 2019, 10:38 PM