

Dwugłowy uda

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **13.4**
- 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 **14 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wiedeński	4.5 kg (77.6%)	79 %	6
Grain	Słód Abbey	0.6 kg (10.3%)	78 %	45
Grain	Słód Caraaroma	0.05 kg (0.9%)	74 %	400
Sugar	Cukier kandyzowany	0.25 kg (4.3%)	--- %	400
Adjunct	Rodzynki	0.2 kg (3.4%)	--- %	---
Adjunct	Suszone figi	0.2 kg (3.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	24 g	60 min	5.8 %
Boil	Styrian Goldings	16 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
3787 Trappist Style High Gravity	Ale	Slant	1 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
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Other	Rodzynki	200 g	Boil	10 min
Other	Suszone figi	200 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	10 min