

## Łubi Dubi #2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **11.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **37.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **23.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **37.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (24%)	82 %	4
Grain	Viking Vienna Malt	2 kg (24%)	79 %	7
Grain	Viking Munich Malt	2 kg (24%)	78 %	18
Grain	Oats, Flaked	0.4 kg (4.8%)	80 %	2
Grain	Viking Wheat Malt	0.4 kg (4.8%)	83 %	5
Grain	Strzegom Karmel 30	0.25 kg (3%)	75 %	30
Grain	Barwiący	0.08 kg (1%)	55 %	985
Sugar	Cane (Beet) Sugar	0.6 kg (7.2%)	100 %	0
Grain	Biscuit Malt	0.6 kg (7.2%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	15 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa
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## Notes

- FERMENTACJA:  
Fermentacja burzliwa 10 dni w temp. około 21°C  
Fermentacja cicha 15 dni w temp. około 21°C  
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