

# Noel

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **18**
- SRM **17.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (66.2%)	80 %	4
Grain	cookie	0.5 kg (7.4%)	78 %	51
Grain	Pszeniczny	0.3 kg (4.4%)	85 %	4
Grain	Strzegom Karmel 300	0.3 kg (4.4%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.9%)	68 %	400
Sugar	Candi Sugar, Amber	0.5 kg (7.4%)	78.3 %	148
Sugar	Milk Sugar (Lactose)	0.5 kg (7.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Slant	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	10 g	Boil	10 min
Spice	wanilia laska	10 g	Secondary	2 day(s)