

# Podwójny Belg

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **69**
- SRM **21.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (60.2%)	79 %	16
Grain	Słód Weyermann pale ale	0.5 kg (12%)	79 %	7.5
Grain	Carabelge	0.5 kg (12%)	79 %	30
Grain	Caramunich® typ I	0.5 kg (12%)	73 %	80
Adjunct	brązowy belgijski cukier kandyzowany	0.15 kg (3.6%)	100 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Saaz (Czech Republic)	30 g	55 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	brązowy belgijski cukier kandyzowany	150 g	Boil	15 min