

## Dubbeleek 2

- Gravity **18 BLG**
- ABV ---
- IBU **40**
- SRM **25.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

### Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Maris Otter Crisp           | 6 kg (62.5%)  | 83 %   | 6   |
| Grain | Biscuit Malt                | 1 kg (10.4%)  | 79 %   | 45  |
| Grain | Abbey Castle                | 1 kg (10.4%)  | 80 %   | 45  |
| Grain | Special B Malt              | 0.2 kg (2.1%) | 65.2 % | 315 |
| Grain | Caraaroma                   | 0.4 kg (4.2%) | 78 %   | 400 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.4%)  | 79 %   | 22  |

### Hops

| Use for | Name            | Amount | Time      | Alpha acid |
|---------|-----------------|--------|-----------|------------|
| Boil    | Hallertau Blanc | 50 g   | 60 min    | 11 %       |
| Boil    | Epic            | 30 g   | 15 min    | 3.7 %      |
| Dry Hop | Bramling Cross  | 50 g   | 10 day(s) | 5.2 %      |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                | Amount | Use for | Time      |
|--------|---------------------|--------|---------|-----------|
| Flavor | suszone wiśnie      | 100 g  | Boil    | 15 min    |
| Flavor | rodzynki            | 100 g  | Boil    | 15 min    |
| Fining | Irish Moss          | 15 g   | Boil    | 15 min    |
| Other  | Cukier kandyzowany  | 250 g  | Boil    | 10 min    |
| Other  | pożywka dla drożdży | 15 g   | Primary | 10 day(s) |