Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **12.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg *(39.1%)*	80 %	4
Grain	Viking Pale Ale malt	2.1 kg *(31.6%)*	80 %	5
Grain	Słód pszeniczny Bestmalz	0.7 kg *(10.5%)*	82 %	5
Grain	Strzegom Monachijski typ I	0.4 kg *(6%)*	79 %	16
Grain	Cara Gold Castlemalting	0.35 kg *(5.3%)*	78 %	120
Sugar	Candi Sugar, Amber	0.5 kg *(7.5%)*	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	10 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Wyeast - 3787 Trappist High Gravity	Ale	Liquid	500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min
Water Agent	Gips	4 g	Mash	90 min
Water Agent	Chlorek wapnia 33%	3 g	Mash	90 min

Notes

- pH ustawić na 5,3 dla zacierania, przy gotowaniu obniżyć do 5,0. Fermentacja 7 dni, zacząć od 18 i stopniowo podnosić do 25. Następnie cicha 21 w temperaturze 8st. Refermentacja 2-3tyg w temp. 20-23st, następnie ok 3tyg w niskiej temp.
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