

DuBelgówka

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **14.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.1%)	81 %	4
Grain	Pszeniczny	1 kg (18%)	85 %	4
Sugar	Candi Sugar, Amber	0.15 kg (2.7%)	78.3 %	148
Grain	Carahell	0.1 kg (1.8%)	77 %	26
Grain	Special B Malt	0.3 kg (5.4%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	55 min	3.9 %
Boil	Saaz (Czech Republic)	15 g	55 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Liquid	150 ml	Fermentis