

# Dubbel Cieszyński

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **30**
- SRM **30.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pilzneński                   | 3.2 kg (40.1%) | 81 %   | 4   |
| Grain | Malteurop Pale Ale           | 2.4 kg (30.1%) | 80 %   | 6   |
| Grain | Wayermann Pszeniczny         | 0.8 kg (10%)   | 85 %   | 4   |
| Grain | Abbey Malt Weyermann         | 0.3 kg (3.8%)  | 75 %   | 45  |
| Grain | Special B Castle             | 0.4 kg (5%)    | 70 %   | 350 |
| Grain | Weyermann - Carafa I special | 0.08 kg (1%)   | 70 %   | 690 |
| Sugar | Candi Sugar, Dark            | 0.8 kg (10%)   | 78.3 % | 542 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 34 g   | 60 min | 10.5 %     |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |

## Yeasts

| Name                              | Type | Form   | Amount | Laboratory  |
|-----------------------------------|------|--------|--------|-------------|
| Wyeast - 3522<br>Belgian Ardennes | Ale  | Liquid | 50 ml  | Wyeast Labs |

### Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g    | Boil    | 7 min |

### Notes

- <https://pspd.org.pl/30525-2/>  
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