

## Dubluś (2)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **16**
- SRM **14.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name           | Amount        | Yield | EBC |
|---------|----------------|---------------|-------|-----|
| Grain   | Pilzneński     | 2 kg (30.8%)  | 81 %  | 4   |
| Grain   | Wiedeński      | 2 kg (30.8%)  | 79 %  | 10  |
| Grain   | Biscuit Malt   | 0.5 kg (7.7%) | 79 %  | 45  |
| Grain   | Monachijski    | 1 kg (15.4%)  | 80 %  | 16  |
| Grain   | Caraaroma      | 0.3 kg (4.6%) | 78 %  | 400 |
| Sugar   | cukier brązowy | 0.5 kg (7.7%) | 98 %  | 5   |
| Adjunct | rodzynki       | 0.2 kg (3.1%) | 80 %  | 6   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 15 g   | 60 min | 10 %       |
| Boil    | Tettnang | 15 g   | 10 min | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory         |
|------|------|------|--------|--------------------|
| S-33 | Ale  | Dry  | 11 g   | Lesaffre Fermentis |