

Belgian Dubbel Rumowa Zasadzka

- Gravity **18.4 BLG**
- ABV ---
- IBU **30**
- SRM **16.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **64 C**, Time **0 min**
- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **0 min** at **64C**
- Keep mash **70 min** at **69C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (43.3%)	81 %	4
Grain	Strzegom Wiedeński	1.1 kg (36.7%)	79 %	10
Grain	Płatki pszeniczne	0.2 kg (6.7%)	85 %	3
Grain	Strzegom Karmel 600	0.1 kg (3.3%)	68 %	601
Sugar	Demerara Sugar	0.1 kg (3.3%)	100 %	16
Sugar	rodzynki/raisins (flameout)	0.2 kg (6.7%)	62 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	125 ml	Fermentum Mobile

Notes

- Zadać część gęstwy FM21 z saisona do starteru i namnożyć.

Rodzynki gotować w torbie w garze i potem wrzucić je wszystkie do fermentora, żeby nie zostało coś.
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