

Podgorzałka (Dubbel)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **15.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (70%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (12.5%)	79 %	10
Grain	Caramunich® typ I	0.2 kg (5%)	73 %	80
Grain	Special B Malt	0.2 kg (5%)	65.2 %	300
Sugar	Muscovado	0.3 kg (7.5%)	80 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Abbaye	Ale	Dry	11 g	Lallemmand
WLP530 - Abbey Ale Yeast	Ale	Liquid	70 ml	White Labs