

Polish Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **19**
- SRM **27.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **50.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **50.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 8 kg (65.6%) | 81 % | 4.5 |
| Grain | Strzegom Monachijski typ I | 2 kg (16.4%) | 79 % | 16 |
| Liquid Extract | ekstrakt słodowy karmelowy | 1.2 kg (9.8%) | 90 % | 320 |
| Sugar | Belgijski cukier kandyzowany | 1 kg (8.2%) | 100 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 50 min | 7.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 3.7 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 20 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|-------|--------|------------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 500 ml | Wyeast Labs |
| FM25 Klasztorna medytacja | Ale | Slant | 500 ml | Fermentum Mobile |

Notes

- Gotowanie 17.04.2020
Start fermentacji 18.04.2020
Połowa gęstwa z BPA Wyeast Trappist High Gravity
Połowa gęstwa z Belgian Golden Ale FM25
27.04.2020
3l soku pomarańczowego + 15l (FM25)
1,5l roztworu cukru + 20l (FM25)
0,5l roztworu cukru + 10l (Wyeast Trappist High Gravity)
2.05.2020 rozlane na cichą ~8 BLG
6.05.2020 rozlane do butelek
Oct 6, 2019, 6:03 PM