

## 2. Podgorzałka (Dubbel)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **18.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.9 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **71 C**, Time **15 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **71C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%)    | 80 %   | 4   |
| Grain | Strzegom Wiedeński  | 0.3 kg (7.5%) | 79 %   | 10  |
| Sugar | Muscovado           | 0.3 kg (7.5%) | 80 %   | 180 |
| Grain | Caramunich® typ I   | 0.2 kg (5%)   | 73 %   | 80  |
| Grain | Special B Malt      | 0.2 kg (5%)   | 65.2 % | 300 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 35 g   | 60 min | 3.6 %      |
| Boil    | Styrian Golding | 5 g    | 15 min | 3.6 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale  | Liquid | 70 ml  | White Labs |