

## #32 Trappist Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **19.3**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **40.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount       | Yield  | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Castle Malting - Pilsen      | 6 kg (40%)   | 80 %   | 5   |
| Grain | Castle Malting - Pale Ale    | 4.5 kg (30%) | 80 %   | 8   |
| Grain | Castle Malting - Wheat Blanc | 1.5 kg (10%) | 80 %   | 5   |
| Grain | Castle Malting - Abbey       | 0.6 kg (4%)  | 80 %   | 45  |
| Grain | Castle Malting - Special B   | 0.75 kg (5%) | 70 %   | 290 |
| Grain | Weyermann - Carafa I Special | 0.15 kg (1%) | 70 %   | 340 |
| Sugar | Brewferm - Candi Sugar, Dark | 1.5 kg (10%) | 78.3 % | 200 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 60 g   | 60 min | 5.8 %      |
| Boil    | Styrian Golding | 30 g   | 60 min | 4 %        |

|      |                       |      |        |       |
|------|-----------------------|------|--------|-------|
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
|------|-----------------------|------|--------|-------|

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 30 ml  | Fermentum Mobile |
| WLP530 - Abbey Ale Yeast | Ale  | Liquid | 40 ml  | White Labs       |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 20 g   | Mash    | 90 min |
| Fining      | Whirlfloc T    | 3.75 g | Boil    | 15 min |

## Notes

- 1.5 kg syropu kandyzowanego to objętościowo 1.1 l.

Drożdże FM27 i WLP530 starter w 1.5 l brzezki 8 Blg przez 48 h - następnie dodane, każde na połowę warki.  
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