

#29 Belgian Dubbel

- Gravity **16.1 BLG**
- ABV ---
- IBU **19**
- SRM **16.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (74.1%)	81 %	4
Grain	weyermann Wiedeński	1 kg (14.8%)	79 %	10
Grain	Caraaroma	0.5 kg (7.4%)	78 %	400
Grain	Abbey Malt Weyermann	0.25 kg (3.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.7 %
Boil	Hallertau	10 g	10 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	500 g	Boil	10 min

Notes

- Temperatura zadania drożdży: 17°C. Podnoszenie stopniowo do 22°C.
Ilość cukru obliczyć przy gotowaniu, żeby wyszło ok 18 b/g na całą warkę.
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