

#59 Sherry Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **20.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.8%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Strzegom pszenica prażona	0.1 kg (2.1%)	70 %	1000
Grain	Special B Malt	0.3 kg (6.4%)	65.2 %	315
Grain	Karmelowy Czerwony	0.3 kg (6.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	30 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	35 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	500 g	Primary	10 day(s)
Flavor	płatki sherry oloroso	50 g	Secondary	30 day(s)