

Belgian Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **20**
- SRM **15.8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **0 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (70.9%)	81 %	4
Grain	Monachijski	0.4 kg (5.7%)	80 %	16
Grain	Special B Malt	0.3 kg (4.3%)	65.2 %	315
Grain	Biscuit Malt	0.2 kg (2.8%)	79 %	45
Grain	Caramunich® typ I	0.15 kg (2.1%)	73 %	80
Sugar	Brown Sugar, Dark	1 kg (14.2%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Hallertau Tradition	30 g	30 min	5 %
Boil	Fuggles	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum Mobile

Notes

- Cukier dodać 15 minut przed końcem gotowania.
Wysładzać wodą o temp. 78 st C
Po gotowaniu schłodzić do 17 stC i dodać drożdże.
Fermentować w temp. min. 17 st (dolna temp.), potem ma się podnieść do 23-29stC. Po ok 10 dniach przełączyć na cichą. Cicha fermentacja - ok. 1-2stC przez 3 tygodnie.
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