

Belgijskie jasne dubeltowe v1 07/2019

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **6.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium 2-2,5 Weyermann	2 kg (28.6%)	82.23 %	2
Grain	Carapils/Caraoam 2,5-6,5 Weyermann	1 kg (14.3%)	75 %	4
Grain	Abbey Malt 40-50 Weyermann	1 kg (14.3%)	75 %	45
Grain	Owsiany 2,3 Castle Malting	1 kg (14.3%)	80 %	2
Grain	Whisky Light 20ppm Castle Malting	0.5 kg (7.1%)	78 %	3
Grain	Orkiszowy 3-7 Weyermann	1 kg (14.3%)	80 %	5
Sugar	Cukier kandyzowany biały	0.5 kg (7.1%)	95 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka granulát	15 g	45 min	8.8 %
Boil	lunga granulát	15 g	30 min	8.4 %
Boil	Enigma granulát	15 g	15 min	15 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	250 ml	---