

# Double James Blonde

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **9.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	1 kg (14.3%)	80 %	40
Grain	CHÂTEAU BISCUIT	0.5 kg (7.1%)	77 %	50
Grain	CHÂTEAU PILSEN 2RS	5 kg (71.4%)	81 %	4
Sugar	cukier kandyzowany biały	0.3 kg (4.3%)	100 %	0
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	20 g	60 min	11.1 %
Boil	East Kent Goldings	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	---