

Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **16**
- SRM **16.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **110 min**
- Evaporation rate **14 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (69.6%) | 80 % | 4 |
| Grain | Caramunich® typ I | 0.3 kg (5.2%) | 73 % | 80 |
| Grain | Special B Malt | 0.2 kg (3.5%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber | 0.75 kg (13%) | 78.3 % | 148 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 2000 ml | Fermentum Mobile |

Notes

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

- Cukier dodany na ostatnie 20 minut gotowania.
Feb 18, 2018, 1:42 PM