

Dubbel Cieszyński

- Gravity **18 BLG**
- ABV ---
- IBU **30**
- SRM **30.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.2 kg (40.1%) | 81 % | 4 |
| Grain | Malteurop Pale Ale | 2.4 kg (30.1%) | 80 % | 6 |
| Grain | Wayermann Pszeniczny | 0.8 kg (10%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.3 kg (3.8%) | 75 % | 45 |
| Grain | Special B Castle | 0.4 kg (5%) | 70 % | 350 |
| Grain | Weyermann - Carafa I special | 0.08 kg (1%) | 70 % | 690 |
| Sugar | Candi Sugar, Dark | 0.8 kg (10%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 34 g | 60 min | 10.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - 3522 Belgian Ardennes | Ale | Liquid | 50 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|---------------|----------------|-------------|
| Fining | Whirlflock T | 1 g | Boil | 7 min |