

# dubbel wyłudzki

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **16.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.45 kg (40.2%)	81 %	4
Grain	Castle Pale Ale	1.85 kg (30.4%)	80 %	8
Grain	Pszeniczny	0.6 kg (9.9%)	85 %	4
Sugar	syrop ciemny breferm 200ebc	0.6 kg (9.9%)	100 %	200
Grain	Special B Malt	0.3 kg (4.9%)	65.2 %	315
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	45
Grain	Fawcett - Pale Chocolate	0.04 kg (0.7%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Slant	150 ml	White Labs

## Notes

- 1 dzień 16C
- 2 18C
- 3 20C
- 4 21C
- 5,6 23C
- 7-12 24C
- 13,14 24C
- cold crush
- 2tyg cichej
- nagazowanie 2,8 vol

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