

## Dubbeleek 2

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- Gravity **18 BLG**
- ABV ---
- IBU **40**
- SRM **25.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

### Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	6 kg (62.5%)	83 %	6
Grain	Biscuit Malt	1 kg (10.4%)	79 %	45
Grain	Abbey Castle	1 kg (10.4%)	80 %	45
Grain	Special B Malt	0.2 kg (2.1%)	65.2 %	315
Grain	Caraaroma	0.4 kg (4.2%)	78 %	400
Grain	Strzegom Monachijski typ II	1 kg (10.4%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	50 g	60 min	11 %
Boil	Epic	30 g	15 min	3.7 %
Dry Hop	Bramling Cross	50 g	10 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	suszone wiśnie	100 g	Boil	15 min
Flavor	rodzynki	100 g	Boil	15 min
Fining	Irish Moss	15 g	Boil	15 min
Other	Cukier kandyzowany	250 g	Boil	10 min
Other	pożywka dla drożdży	15 g	Primary	10 day(s)