

Dubeltowa z Redłowa Styrian Golding FM52

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **18**
- SRM **12.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (61.7%)	80 %	4
Grain	Karmelowy Czerwony	0.25 kg (6.2%)	75 %	59
Sugar	cukier	0.8 kg (19.8%)	--- %	---
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (12.3%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	Styrian Golding	20 g	20 min	3.6 %
Aroma (end of boil)	Styrian Golding	10 g	5 min	3.6 %
Dry Hop	Styrian Golding	10 g	7 day(s)	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile