

dubeltowo

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **8.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (48.2%)	81 %	6
Grain	Briess - Pilsen Malt	0.5 kg (12%)	80.5 %	2
Grain	Monachijski	0.5 kg (12%)	80 %	16
Grain	crystal malt	0.25 kg (6%)	74 %	150
Grain	Platki owsiane	0.4 kg (9.6%)	60 %	3
Sugar	trzciny	0.5 kg (12%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.8 %
Boil	East Kent Goldings	10 g	20 min	4.8 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
bulldog -belgian trapix	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	tabletká	2 g	Boil	10 min