

## Dubluś (2)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **16**
- SRM **14.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (30.8%)	81 %	4
Grain	Wiedeński	2 kg (30.8%)	79 %	10
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Caraaroma	0.3 kg (4.6%)	78 %	400
Sugar	cukier brązowy	0.5 kg (7.7%)	98 %	5
Adjunct	rodzynki	0.2 kg (3.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Tettnang	15 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11 g	Lesaffre Fermentis