

Marie w DUBLinie

- Gravity **17.5 BLG**
- ABV ---
- IBU **26**
- SRM **16.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (56.5%) | 80 % | 7 |
| Grain | Monachijski | 0.5 kg (8.1%) | 80 % | 16 |
| Grain | Karmelowy jasny Steinbach | 0.5 kg (8.1%) | 75 % | 25 |
| Grain | Special B Malt | 0.2 kg (3.2%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 0.5 kg (8.1%) | 78.3 % | 250 |
| Grain | Pszeniczny | 0.5 kg (8.1%) | 85 % | 4 |
| Grain | Barley, Flaked | 0.4 kg (6.5%) | 70 % | 4 |
| Adjunct | Rodzynki | 0.1 kg (1.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.2 % |
| Aroma (end of boil) | Marynka | 10 g | 10 min | 8.2 % |
| Aroma (end of boil) | Marynka | 10 g | 5 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-----------------------------|-----|-------|--------|------------------|
| FM27 Artefakty Trapistów | Ale | Slant | 200 ml | Fermentum Mobile |
|-----------------------------|-----|-------|--------|------------------|