

# Podwójny Felek

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **14.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Abbey Malt Weyermann	0.5 kg (6.7%)	75 %	45
Grain	Special B Malt	0.3 kg (4%)	65.2 %	315
Grain	Caramunich® typ I	0.1 kg (1.3%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	6
Sugar	Candi Sugar, Amber	0.5 kg (6.7%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Fuggles	50 g	15 min	4.5 %