

Samochwała - Dubbel Braggot

- Gravity **22 BLG**
- ABV ---
- IBU **26**
- SRM **21.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **64 C**, Time **0 min**
- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **0 min** at **64C**
- Keep mash **70 min** at **69C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (30.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (30.1%) | 79 % | 10 |
| Grain | Strzegom Karmel 600 | 0.12 kg (3.6%) | 68 % | 601 |
| Grain | Weyermann - Carapils | 0.2 kg (6%) | 78 % | 4 |
| Liquid Extract | Miód wielokwiatowy | 1 kg (30.1%) | 70 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 125 ml | Fermentum Mobile |