

3. Podgorzałka (Dubbel)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **16**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **71 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **10 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (67.6%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (13.5%)	79 %	10
Sugar	Muscovado	0.3 kg (8.1%)	80 %	100
Grain	Strzegom Karmel 150	0.2 kg (5.4%)	75 %	150
Grain	Special B Malt	0.2 kg (5.4%)	65.2 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Abbaye	Ale	Dry	11 g	Lallemand
WLP530 - Abbey Ale Yeast	Ale	Liquid	70 ml	White Labs