

#43 Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **21.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **0 %**
- Size with trub loss **29 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilznieński | 4 kg (48.9%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (12.2%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (12.2%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (6.1%) | 79 % | 45 |
| Grain | Special B Malt | 0.5 kg (6.1%) | 65.2 % | 315 |
| Grain | caramunich | 0.5 kg (6.1%) | 75 % | 160 |
| Sugar | Candi Sugar, Dark | 0.68 kg (8.3%) | 78.3 % | 220 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 70 g | 42 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Drożdże zebrane z piany w Belgian Pale Ale i przechowane 24h w lodówce.
Fermentacja w 2 częściach: 10,2l i 18,8l

Jul 6, 2018, 8:52 PM