

BDK BK

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **17.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **5 %**
- Size with trub loss **178.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **215.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **120 liter(s)**
- Total mash volume **160 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **120 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **135.1 liter(s)** of **76C** water or to achieve **215.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 35 kg (70%) | 82 % | 4 |
| Grain | Vienna Malt | 2 kg (4%) | 78 % | 8 |
| Grain | Strzegom Karmel 600 | 2 kg (4%) | 68 % | 601 |
| Sugar | Cukier | 10 kg (20%) | --- % | --- |
| Grain | Czekoladowy | 1 kg (2%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 150 g | 60 min | 3.6 % |
| Boil | Magnum | 100 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 250 g | Fermentis |