

Belgian Dubbel 19,5 BLG z Homebrewing

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **22**
- SRM **13.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (70.4%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (14.1%) | 79 % | 7 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.6%) | 70 % | 299 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.8%) | 75 % | 59 |
| Sugar | Belgijski Cukier Kandyzowany | 0.5 kg (7%) | 100 % | 15 |

Cukier dodać w 50 minucie gotowania (na ostatnie 10 minut)

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 8 % |
| Aroma (end of boil) | Spalt Select | 15 g | 10 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Slant | 100 ml | Fermentis |

Notes

- - po warzeniu brzeczke schłodzić do 18-20 stopni
BURZLIWA:
 - 20-22 stopnie przez ok 10 dni. sprawdzić czy BLG nie spadaCICHA (3 tygodnie):
 - temperatura kilka stopni niższaBUTELKOWANIE:
 - 140g cukru na 20l piwa rozpuścić w 200ml wody.
 - zalecany okres leżakowania w butelkach - 8 tygodni*Nov 22, 2018, 6:29 PM*