

# BELGIAN DUBBEL GRYCZANY

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **14.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Viking Wheat Malt	0.7 kg (9.3%)	83 %	5
Grain	Special B Castle	0.5 kg (6.7%)	70 %	350
Grain	Abbey Castle	0.3 kg (4%)	80 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (13.3%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.8 %
Aroma (end of boil)	Hersbrucker Spat	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	0.25 g	Boil	10 min