

# Cucu (Belgian Dubbel 19.5Blg - homebrewing.pl)

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **24**
- SRM **18.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Strzegom Karmel 300	0.4 kg (5.6%)	70 %	299
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Sugar	Candi Sugar, Amber	0.5 kg (7%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	70 min	7 %
Aroma (end of boil)	Hallertau Spalt Select	15 g	15 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	Safebrew

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Cukier dodajemy w okolicach 50 minuty gotowania.  
*Dec 6, 2017, 8:25 PM*