

Dubbel Cieszyński

- Gravity **17.2 BLG**
- ABV ---
- IBU **19**
- SRM **32.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.2 kg (35.6%) | 81 % | 4 |
| Grain | Pale Ale | 4.2 kg (46.7%) | 80 % | 4 |
| Grain | Special B Malt | 0.4 kg (4.4%) | 65.2 % | 425 |
| Grain | Biscuit Malt | 0.32 kg (3.6%) | 79 % | 145 |
| Grain | Weyermann - Carafa I | 0.08 kg (0.9%) | 70 % | 932 |
| Sugar | Candi Sugar, Dark | 0.8 kg (8.9%) | 78.3 % | 199 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 17 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 0 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|--------|--------|-----|
| Wyeast - Belgian Abbey II | Ale | Liquid | 160 ml | --- |
|---------------------------|-----|--------|--------|-----|