

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