

# Dubbel konkursowy v1

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **16.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (46.1%)	80 %	4
Sugar	cukier	0.49 kg (17.4%)	100 %	0
Grain	Special B Malt	0.33 kg (11.7%)	65.2 %	315
Grain	Płatki owsiane	0.5 kg (17.7%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10.83 g	60 min	11 %
Boil	East Kent Goldings	8.33 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	833.33 ml	starter