

Dubbel na t 58 melasa z morwy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **23.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 0.7 kg (17.1%) | 80 % | 7 |
| Grain | Bestmalz Red X | 1 kg (24.4%) | 79 % | 30 |
| Grain | Strzegom Monachijski typ II | 1 kg (24.4%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.5 kg (12.2%) | 79 % | 45 |
| Grain | Pszeniczny | 0.5 kg (12.2%) | 85 % | 4 |
| Grain | Special B Malt | 0.2 kg (4.9%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 0.2 kg (4.9%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| t 58 | Wheat | Slant | 200 ml | moje |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Melasa z morwy | 200 g | Boil | 10 min |

Notes

- 55 dodaj pszenice... i monaha
63 dodaj reszte...
melasa z morwy wlana 200 ml do schlodzonej lekko brzeczki
brzeczka wlana na gestwe po pszenicznym... odrazu bez jebania sie z zbieraniem jej
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