

Dubbeleik 2

- Gravity **18 BLG**
- ABV ---
- IBU **40**
- SRM **25.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Maris Otter Crisp | 6 kg (62.5%) | 83 % | 6 |
| Grain | Biscuit Malt | 1 kg (10.4%) | 79 % | 45 |
| Grain | Abbey Castle | 1 kg (10.4%) | 80 % | 45 |
| Grain | Special B Malt | 0.2 kg (2.1%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.4 kg (4.2%) | 78 % | 400 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|-----------|------------|
| Boil | Hallertau Blanc | 50 g | 60 min | 11 % |
| Boil | Epic | 30 g | 15 min | 3.7 % |
| Dry Hop | Bramling Cross | 50 g | 10 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|-----------|
| Flavor | suszone wiśnie | 100 g | Boil | 15 min |
| Flavor | rodzynki | 100 g | Boil | 15 min |
| Fining | Irish Moss | 15 g | Boil | 15 min |
| Other | Cukier kandyzowany | 250 g | Boil | 10 min |
| Other | pożywka dla drożdży | 15 g | Primary | 10 day(s) |