

dubel srubel... ważne że trzepie 2

- Gravity **15.9 BLG**
- ABV ---
- IBU **28**
- SRM **25.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (72.9%)	80 %	5
Grain	Carabelge	0.3 kg (5.1%)	80 %	30
Grain	Abbey Malt Weyermann	0.6 kg (10.2%)	75 %	45
Sugar	Candi Sugar, Dark	0.7 kg (11.9%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	500 ml	---