

dubel srubel... ważne że trzepie 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- 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 | --- |