

dubel srubel... ważne że trzepie

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **12**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

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

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (72.8%)	80 %	4
Grain	Carabelge	0.5 kg (6.6%)	80 %	30
Grain	Biscuit Malt	0.5 kg (6.6%)	79 %	50
Sugar	Brown Sugar, Dark	0.5 kg (6.6%)	100 %	99
Sugar	cukier	0.5 kg (6.6%)	100 %	1
Grain	Carafa special III 1300-1500	0.05 kg (0.7%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tradition	35 g	60 min	6 %
Aroma (end of boil)	halertauer mittelfruh	25 g	15 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	500 ml	---