

# Duvel (Belgian Strong Ale)

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **29**
- SRM **4.9**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (86.2%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (3.4%)	78 %	4
Sugar	Glukoza krystaliczna	0.6 kg (10.3%)	85 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	85 min	3.8 %
Boil	Lublin (Lubelski)	27 g	75 min	3.8 %
Boil	Styrian Golding	30 g	30 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11.5 g	Mangrove Jack's