

Duvel clone

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **29**
- SRM **3.7**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (78.4%)	82 %	4
Grain	Weyermann - Carapils	0.24 kg (3.9%)	78 %	4
Sugar	cukier	1.08 kg (17.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Aroma (end of boil)	Styrian Golding	30 g	15 min	4.8 %
Aroma (end of boil)	Styrian Golding	21 g	0 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Slant	150 ml	Wyeast Labs