

## Duvel clone

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **19**
- SRM **3.8**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.6 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 **12.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **26.8 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	Styrian Golding	40 g	60 min	3.6 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %

### Yeasts

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