

# Dwie blondynki

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **7.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Strzegom Bursztynowy	0.5 kg (14.3%)	70 %	49
Grain	Viking malt gold	0.5 kg (14.3%)	80 %	7
Grain	Płatki owsiane	1 kg (28.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Slant	150 ml	Fermentum Mobile