

Dwuch Belgów

- Gravity **17.5 BLG**
- ABV ---
- IBU **32**
- SRM **16.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (78.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.1%) | 79 % | 16 |
| Grain | Special B Malt | 0.2 kg (3.1%) | 65.2 % | 315 |
| Grain | carabelge | 0.2 kg (3.1%) | 79 % | 33 |
| Grain | Biscuit Malt | 0.2 kg (3.1%) | 79 % | 45 |
| Grain | Caraaroma | 0.1 kg (1.6%) | 78 % | 400 |
| Sugar | cukier | 0.5 kg (7.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| abey | Ale | Dry | 11 g | fermentis |