

KISS THIS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **12.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **79C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Bestmalz (Pilsen Malt)	2.9 kg (40.8%)	80.5 %	4
Grain	Monachijski Bestmalz (Muich Malt)	0.8 kg (11.3%)	80 %	16
Grain	Caramunich® typ I Weyermann	0.5 kg (7%)	73 %	80
Grain	Płatki owsiane	0.55 kg (7.7%)	85 %	3
Grain	Pszeniczny jasny Bestmalz (Wheat Malt)	0.65 kg (9.2%)	80 %	5
Grain	Chocolate Viking Malt	0.2 kg (2.8%)	73 %	400
Sugar	Miód Wielokwiatowy	1 kg (14.1%)	77 %	40
Sugar	Miód Wielokwiatowy	0.5 kg (7%)	77 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	21 g	60 min	6.6 %

Boil	Barbe Rouge	21 g	30 min	6.6 %
Aroma (end of boil)	Barbe Rouge	11 g	5 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Miód wielokwiatowy	1000 g	Boil	59 min
Flavor	Oak chips sherry Oloroso	100 g	Boil	59 min
Flavor	Miód wielokwiatowy	500 g	Secondary	10 day(s)