

Pierwszy dubbel

- Gravity **18 BLG**
- ABV ---
- IBU **15**
- SRM **24.7**
- 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 **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (69%)	80.5 %	2
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	Strzegom Monachijski typ II	0.5 kg (8.6%)	79 %	22
Grain	Special B Malt	0.2 kg (3.4%)	65.2 %	315
Grain	Aromatic Malt	0.3 kg (5.2%)	78 %	100
Grain	Caramunich Malt	0.2 kg (3.4%)	71.7 %	110
Sugar	Candi Sugar, Amber	0.5 kg (8.6%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	33 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	350 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	figs	50 g	Boil	10 min
Flavor	sultanas	100 g	Boil	10 min

Notes

- na bazie przepisu coder'a z wiki na piwo.org
Apr 30, 2016, 9:42 AM