

# Westmale dubbel klon

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **16.7**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (70%)	81 %	4
Grain	Strzegom Wiedeński	0.7 kg (12.9%)	79 %	10
Grain	Strzegom Czekoladowy	0.18 kg (3.3%)	68 %	400
Sugar	syrop kandyzowany	0.75 kg (13.8%)	100 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.1 %
Boil	Styrian Golding	30 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Slant	100 ml	White Labs

## Notes

- syrop kandyzowany do dodania po kilku dniach od startu fermentacji.  
*Mar 29, 2020, 4:37 PM*