

# 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*