

## #32 Trappist Dubbel

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **19.3**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **40.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen	6 kg (40%)	80 %	5
Grain	Castle Malting - Pale Ale	4.5 kg (30%)	80 %	8
Grain	Castle Malting - Wheat Blanc	1.5 kg (10%)	80 %	5
Grain	Castle Malting - Abbey	0.6 kg (4%)	80 %	45
Grain	Castle Malting - Special B	0.75 kg (5%)	70 %	290
Grain	Weyermann - Carafa I Special	0.15 kg (1%)	70 %	340
Sugar	Brewferm - Candi Sugar, Dark	1.5 kg (10%)	78.3 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	5.8 %
Boil	Styrian Golding	30 g	60 min	4 %

Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile
WLP530 - Abbey Ale Yeast	Ale	Liquid	40 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	20 g	Mash	90 min
Fining	Whirlfloc T	3.75 g	Boil	15 min

### Notes

- 1.5 kg syropu kandyzowanego to objętościowo 1.1 l.

Drożdże FM27 i WLP530 starter w 1.5 l brzezki 8 Blg przez 48 h - następnie dodane, każde na połowę warki.  
*Jan 10, 2019, 1:27 PM*