

Dubbel

- Gravity **16.8 BLG**
- ABV ---
- IBU **20**
- SRM **40**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **0 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **0 min** at **66C**
- Keep mash **45 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pale Malt (2 Row) Bel | 3.8 kg (61.3%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.3%) | 79 % | 16 |
| Grain | Special B Malt | 0.3 kg (4.8%) | 65.2 % | 260 |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (4%) | 72 % | 400 |
| Grain | Aromatic Malt | 0.2 kg (3.2%) | 78 % | 51 |
| Sugar | Candi Sugar, Clear | 0.2 kg (3.2%) | 78.3 % | 2 |
| Sugar | Candi Sugar, Dark | 0.75 kg (12.1%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 45 g | 70 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|-------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 35 ml | White Labs |
|----------------------------|-----|--------|-------|------------|

Notes

- 250g cukru kandyzowanego ciemnego i 200ml jasnego płynnego dodane do gotowania a 500g cukru kandyzowanego ciemnego dodane dzień po starcie fermentacji.
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