

Dubbell

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **17**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **40.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **43.9 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 6.5 kg (48.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 3 kg (22.2%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 40L | 1 kg (7.4%) | 74 % | 90 |
| Grain | Biscuit Malt | 1 kg (7.4%) | 79 % | 50 |
| Grain | Special B Castle | 0.5 kg (3.7%) | 70 % | 290 |
| Grain | Weyermann - Spelt Malt | 1 kg (7.4%) | 81 % | 6 |
| Sugar | Cukier kandyzowany | 0.5 kg (3.7%) | 100 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7.6 % |
| Boil | East Kent Goldings | 40 g | 10 min | 4.5 % |
| Boil | East Kent Goldings | 40 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 22.5 g | Fermentis |

Notes

- Cukier 60min
Mech irlandzki 10min
Brzeczka 15.06
Burzliwa 14 dni
Cicha 14 dni
Rozlew 12.10
Blg start 15,5
Blg końcowe 1,5
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