

DubbelScheiss

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **17**
- SRM **9.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Weyermann - CaraBohemian	0.3 kg (4.1%)	75 %	200
Grain	Strzegom Pszeniczny	1 kg (13.5%)	81 %	6
Grain	Amber Malt	0.3 kg (4.1%)	75 %	43
Grain	Strzegom Monachijski typ I	0.3 kg (4.1%)	79 %	16
Sugar	Candi Sugar, Clear	0.5 kg (6.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile