

Dubel pszeniczny Głogoczoski

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **6.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Castle Pilzneński 2RS | 4 kg (54.8%) | 81 % | 3.5 |
| Grain | Castle Pszeniczny | 2 kg (27.4%) | 85 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (13.7%) | 75 % | 30 |
| Grain | Słód owsiany | 0.3 kg (4.1%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 9 % |
| Boil | Marynka | 15 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| SafAle™ BW-20 | Wheat | Dry | 11.5 g | Fermentis |