

KISS THIS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **12.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **79C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Pilzneński Bestmalz (Pilsen Malt) | 2.9 kg (40.8%) | 80.5 % | 4 |
| Grain | Monachijski Bestmalz (Muich Malt) | 0.8 kg (11.3%) | 80 % | 16 |
| Grain | Caramunich® typ I Weyermann | 0.5 kg (7%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.55 kg (7.7%) | 85 % | 3 |
| Grain | Pszeniczny jasny Bestmalz (Wheat Malt) | 0.65 kg (9.2%) | 80 % | 5 |
| Grain | Chocolate Viking Malt | 0.2 kg (2.8%) | 73 % | 400 |
| Sugar | Miód Wielokwiatowy | 1 kg (14.1%) | 77 % | 40 |
| Sugar | Miód Wielokwiatowy | 0.5 kg (7%) | 77 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Barbe Rouge | 21 g | 60 min | 6.6 % |

| | | | | |
|---------------------|-------------|------|--------|-------|
| Boil | Barbe Rouge | 21 g | 30 min | 6.6 % |
| Aroma (end of boil) | Barbe Rouge | 11 g | 5 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|-----------|
| Flavor | Miód wielokwiatowy | 1000 g | Boil | 59 min |
| Flavor | Oak chips sherry Oloroso | 100 g | Boil | 59 min |
| Flavor | Miód wielokwiatowy | 500 g | Secondary | 10 day(s) |