

# Marie w DUBLinie

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- Gravity **17.5 BLG**
- ABV ---
- IBU **26**
- SRM **16.5**
- 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 **80 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (56.5%)	80 %	7
Grain	Monachijski	0.5 kg (8.1%)	80 %	16
Grain	Karmelowy jasny Steinbach	0.5 kg (8.1%)	75 %	25
Grain	Special B Malt	0.2 kg (3.2%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.5 kg (8.1%)	78.3 %	250
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Barley, Flaked	0.4 kg (6.5%)	70 %	4
Adjunct	Rodzynki	0.1 kg (1.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.2 %
Aroma (end of boil)	Marynka	10 g	10 min	8.2 %
Aroma (end of boil)	Marynka	10 g	5 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty Trapistów	Ale	Slant	200 ml	Fermentum Mobile
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## Notes

- Zacieranie jedno temperaturowe z dekoktem jednowarowym.  
Odebrać 1/3 gęstego zacieru podgrzać do temp 72 stopnie, pozostawić na 30 minut. Następnie doprowadzić do wrzenia. Gotować 15 minut.  
Dodać dekokt do gara zaciernego i ustabilizować temp na poziomie 76 stopni.  
Rodzynki zagotować oddzielnie w 0,5l wody i całość (wraz z owocami) wlać do fermentora  
*Feb 2, 2017, 2:40 PM*