

# Prawilny dubblarz

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **15.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 2.8 kg (57.1%) | 81 %   | 4   |
| Grain | Strzegom Wiedeński   | 1 kg (20.4%)   | 79 %   | 10  |
| Grain | Fawcett - Crystal    | 0.3 kg (6.1%)  | 70 %   | 160 |
| Grain | Abbey Malt Weyermann | 0.3 kg (6.1%)  | 75 %   | 45  |
| Sugar | Candi Sugar, Amber   | 0.5 kg (10.2%) | 78.3 % | 148 |

## Hops

| Use for | Name  | Amount  | Time   | Alpha acid |
|---------|-------|---------|--------|------------|
| Boil    | lunga | 18.75 g | 60 min | 9 %        |