

#33 Cognac Dubbel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **26**
- SRM **39.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (41.7%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (27.8%)	79 %	16
Grain	Caraaroma	0.2 kg (2.8%)	78 %	400
Grain	Jęczmień Prażony	0.3 kg (4.2%)	70 %	900
Grain	Special B Malt	0.3 kg (4.2%)	65.2 %	315
Grain	Karmelowy Czerwony	0.3 kg (4.2%)	75 %	59
Grain	Barley, Flaked	0.3 kg (4.2%)	70 %	4
Grain	Płatki pszeniczne	0.3 kg (4.2%)	85 %	3
Sugar	Candi Sugar, Dark	0.5 kg (6.9%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	60 min	3.6 %
Boil	Styrian Golding	30 g	30 min	3.6 %
Boil	Styrian Golding	30 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki z beczki po Koniaku	50 g	Secondary	14 day(s)