

# Belgian Dobbel - Strzegom

- Gravity **15.8 BLG**
- ABV ---
- IBU **32**
- SRM **8.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (69.1%)	80 %	4
Grain	Strzegom Wiedeński	0.7 kg (12.7%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.5%)	75 %	20
Grain	Karmelowy Czerwony	0.25 kg (4.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	55 min	10 %
Boil	Magnum	10 g	55 min	13.5 %
Boil	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safbref T-28	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany brązowy	500 g	Boil	10 min