

# Belgian Dubbel 19,5 BLG z Homebrewing

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **22**
- SRM **13.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt          | 5 kg (70.4%)  | 82 %  | 4   |
| Grain | Viking Vienna Malt           | 1 kg (14.1%)  | 79 %  | 7   |
| Grain | Strzegom Karmel 300          | 0.4 kg (5.6%) | 70 %  | 299 |
| Grain | Karmelowy Czerwony           | 0.2 kg (2.8%) | 75 %  | 59  |
| Sugar | Belgijski Cukier Kandyzowany | 0.5 kg (7%)   | 100 % | 15  |

Cukier dodać w 50 minucie gotowania (na ostatnie 10 minut)

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Perle        | 30 g   | 60 min | 8 %        |
| Aroma (end of boil) | Spalt Select | 15 g   | 10 min | 3.3 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 100 ml | Fermentis  |

## Notes

- - po warzeniu brzeczke schłodzić do 18-20 stopni  
BURZLIWA:
  - 20-22 stopnie przez ok 10 dni. sprawdzić czy BLG nie spadaCICHA (3 tygodnie):
  - temperatura kilka stopni niższaBUTELKOWANIE:
  - 140g cukru na 20l piwa rozpuścić w 200ml wody.
  - zalecany okres leżakowania w butelkach - 8 tygodni*Nov 22, 2018, 6:29 PM*