

# Belgijska Dubbeltówka I

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **31**
- SRM **12.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński              | 4 kg (51.9%)   | 80 %   | 4   |
| Grain | Pale Malt (2 Row) US             | 1 kg (13%)     | 79 %   | 4   |
| Grain | Strzegom Pszeniczny              | 0.75 kg (9.7%) | 81 %   | 6   |
| Grain | Strzegom Monachijski typ I       | 0.75 kg (9.7%) | 79 %   | 16  |
| Grain | Karmelowy Jasny 30EBC            | 0.35 kg (4.5%) | 75 %   | 30  |
| Grain | Strzegom Karmel 150              | 0.15 kg (1.9%) | 75 %   | 150 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (2.6%)  | 73 %   | 120 |
| Sugar | Candi Sugar, Amber               | 0.5 kg (6.5%)  | 78.3 % | 148 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |
| Boil    | Magnum  | 15 g   | 60 min | 13.5 %     |

|      |                 |      |        |       |
|------|-----------------|------|--------|-------|
| Boil | Styrian Golding | 15 g | 10 min | 3.6 % |
|------|-----------------|------|--------|-------|

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 10 ml  | Fermentum Mobile |

### Extras

| Type   | Name                      | Amount | Use for | Time   |
|--------|---------------------------|--------|---------|--------|
| Flavor | melasa z trzciny cukrowej | 50 g   | Mash    | 20 min |
| Fining | mech irlandzki            | 4 g    | Boil    | 15 min |