

Czesław, absolwent kursu sexyboya

- Gravity **17.3 BLG**
- ABV ---
- IBU **29**
- SRM **19.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Special B Castle | 0.3 kg (4.3%) | 77 % | 320 |
| Sugar | Candi Sugar, Dark | 0.2 kg (2.9%) | 78.3 % | 400 |
| Sugar | Brown Sugar, Light | 0.5 kg (7.1%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Tradition | 50 g | 60 min | 5.5 % |
| Boil | Styrian Golding | 20 g | 30 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Cukier dodać na ok. 10 minut przed końcem gotowania.
Dec 18, 2016, 10:32 PM