

Dłużej klasztora niż przeora - Belgian Dubbel

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **16.9**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.5 kg (7.7%) | 79 % | 45 |
| Grain | Special B Castle | 0.3 kg (4.6%) | 70 % | 350 |
| Grain | Cookie | 0.2 kg (3.1%) | 79 % | 50 |
| Sugar | Candi Sugar, Amber | 0.5 kg (7.7%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 6.8 % |
| Boil | East Kent Goldings | 10 g | 30 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 300 ml | Fermentum Mobile |