

Dubbel

- Gravity **16.8 BLG**
- ABV ---
- IBU **20**
- SRM **40**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **0 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **0 min** at **66C**
- Keep mash **45 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.8 kg (61.3%)	80 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (11.3%)	79 %	16
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	260
Grain	Caramel/Crystal Malt - 120L	0.25 kg (4%)	72 %	400
Grain	Aromatic Malt	0.2 kg (3.2%)	78 %	51
Sugar	Candi Sugar, Clear	0.2 kg (3.2%)	78.3 %	2
Sugar	Candi Sugar, Dark	0.75 kg (12.1%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	45 g	70 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP550 - Belgian Ale Yeast	Ale	Liquid	35 ml	White Labs
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Notes

- 250g cukru kandyzowanego ciemnego i 200ml jasnego płynnego dodane do gotowania a 500g cukru kandyzowanego ciemnego dodane dzień po starcie fermentacji.
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