

## Dubbelele 1/2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **31**
- SRM **17.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **18 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 2 kg (66.7%)   | 81 %   | 4   |
| Grain | Carabelge          | 0.4 kg (13.3%) | 80 %   | 30  |
| Grain | Caraaroma          | 0.1 kg (3.3%)  | 78 %   | 300 |
| Sugar | Candi Sugar, Amber | 0.5 kg (16.7%) | 78.3 % | 148 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Marynka | 25 g   | 30 min | 9 %        |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM 27 Artefakty Trapistów | Ale  | Slant | 200 ml | Fermentum Mobile |

### Notes

- Dekokt:  
1/2 TAB wirflock na 30 minut przed.koncem wraz z chmielem marynka 25g na 30 min

Cukier kandyz brązowy w 3 dniu fermentacji burzliwej rozpuszczony do uzyskania 1l syropu w proporcji 0.5kg cukru do uzyskania efektu finalnego po zagotowaniu 1l. Ostudzony do temp ok. 17 stopni C i dodany do fermentora bez napowietrzania.

Wersja z śliwkami (wariant za cukier kandyz)

Śliwki zalać 1,5l wody i gotować 30 min na wolnym ogniu po czym dodać do wiadra na fermentacje burzliwą  
*Jul 5, 2017, 1:46 AM*