

Dubeltówka 2020

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **32.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	4 kg (69.6%)	80.5 %	3
Grain	Abbey Castle	0.5 kg (8.7%)	80 %	45
Sugar	Cukier kandyzowany płynny	0.7 kg (12.2%)	89 %	225
Na ostatnie 15 minut gotowania.				
Sugar	Cukier kandyzowany płynny	0.2 kg (3.5%)	--- %	1900
Na ostatnie 15 minut gotowania.				
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.3%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.7%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %