

# Duvell

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **7.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (84.3%)	80 %	5
Grain	Caramunich® typ I	0.2 kg (2.2%)	73 %	80
Grain	chateau arome	0.2 kg (2.2%)	65 %	100
Sugar	Brown Sugar, Light	1 kg (11.2%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Tradition	10 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	150 ml	White Labs

## Notes

- Pokolenie 3 po saison  
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