

mój pierwszy

- Gravity **2.1 BLG**
- ABV **0.8 %**
- IBU ---
- SRM **4.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **80 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **60 min** at **80C**
- Sparge using **59.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Amber Malt	2 kg (100%)	75 %	43

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	500 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Dry	34 g	White Labs