

# Podwójna Blondyna

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **17**
- SRM **15**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 2.5 kg (70.4%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński           | 0.5 kg (14.1%) | 79 %  | 10  |
| Grain | Strzegom Karmel 300          | 0.2 kg (5.6%)  | 70 %  | 299 |
| Grain | Karmelowy Czerwony           | 0.1 kg (2.8%)  | 75 %  | 59  |
| Sugar | Belgijski cukier kandyzowany | 0.25 kg (7%)   | 100 % | 99  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 15 g   | 60 min | 5.5 %      |
| Boil    | Spalt     | 8 g    | 10 min | 5.5 %      |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 150 ml | ---        |