

# Prawilny dubblarz

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **15.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (57.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (20.4%)	79 %	10
Grain	Fawcett - Crystal	0.3 kg (6.1%)	70 %	160
Grain	Abbey Malt Weyermann	0.3 kg (6.1%)	75 %	45
Sugar	Candi Sugar, Amber	0.5 kg (10.2%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18.75 g	60 min	9 %