

# Samochwała - Dubbel Braggot

- Gravity **22 BLG**
- ABV ---
- IBU **26**
- SRM **21.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **64 C**, Time **0 min**
- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **0 min** at **64C**
- Keep mash **70 min** at **69C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (30.1%)	79 %	10
Grain	Strzegom Karmel 600	0.12 kg (3.6%)	68 %	601
Grain	Weyermann - Carapils	0.2 kg (6%)	78 %	4
Liquid Extract	Miód wielokwiatowy	1 kg (30.1%)	70 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	125 ml	Fermentum Mobile