

# 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 |