

## wersja rozwojowa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **13.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (77.5%)	80 %	8
Grain	Abbey Malt Weyermann	1 kg (15.5%)	75 %	45
Grain	Special B Castle	0.25 kg (3.9%)	70 %	350
Sugar	cukier kandyzowany biały	0.2 kg (3.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	6 %
Boil	Tradition	10 g	5 min	6 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	100 g	Boil	5 min

### Notes

- Cukier dodać na ostatnie 10 minut gotowania. Dobrze Mieszać zeby sie nie przypalił  
*Sep 30, 2020, 12:34 PM*