

# DuBelgówka

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **14.2**
- 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 **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 4 kg (72.1%)   | 81 %   | 4   |
| Grain | Pszeniczny         | 1 kg (18%)     | 85 %   | 4   |
| Sugar | Candi Sugar, Amber | 0.15 kg (2.7%) | 78.3 % | 148 |
| Grain | Carahell           | 0.1 kg (1.8%)  | 77 %   | 26  |
| Grain | Special B Malt     | 0.3 kg (5.4%)  | 65.2 % | 315 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 30 g   | 55 min | 3.9 %      |
| Boil    | Saaz (Czech Republic)  | 15 g   | 55 min | 3.68 %     |
| Boil    | Golding                | 10 g   | 5 min  | 3.8 %      |

## Yeasts

| Name           | Type | Form   | Amount | Laboratory |
|----------------|------|--------|--------|------------|
| Safbrew BE-256 | Ale  | Liquid | 150 ml | Fermentis  |