

## Gill

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **10.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Castle Malting Pilzneński | 3 kg (80%)     | 80 %  | 3.5 |
| Grain | Płatki owsiane            | 0.2 kg (5.3%)  | 85 %  | 3   |
| Grain | Special B Castle          | 0.1 kg (2.7%)  | 70 %  | 350 |
| Grain | Aroma CastleMalting       | 0.1 kg (2.7%)  | 78 %  | 100 |
| Grain | crystal castlemalting     | 0.1 kg (2.7%)  | 77 %  | 150 |
| Sugar | cukier kandyzowany        | 0.25 kg (6.7%) | --- % | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 16 g   | 60 min | 6.9 %      |
| Aroma (end of boil) | Sybilla | 15 g   | 10 min | 6.9 %      |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 500 ml | Fermentis  |