

## BDK BK

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **17.2**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **5 %**
- Size with trub loss **178.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **215.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **120 liter(s)**
- Total mash volume **160 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **120 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **135.1 liter(s)** of **76C** water or to achieve **215.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	35 kg (70%)	82 %	4
Grain	Vienna Malt	2 kg (4%)	78 %	8
Grain	Strzegom Karmel 600	2 kg (4%)	68 %	601
Sugar	Cukier	10 kg (20%)	--- %	---
Grain	Czekoladowy	1 kg (2%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	150 g	60 min	3.6 %
Boil	Magnum	100 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	250 g	Fermentis