

Belgian Dubbel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **15.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Castle Pale Ale | 1.5 kg (30%) | 80 % | 8 |
| Grain | Strzegom Pszeniczny | 0.5 kg (10%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4%) | 75 % | 45 |
| Grain | Special B Castle | 0.25 kg (5%) | 70 % | 350 |
| Grain | Weyermann - Carafa I special | 0.05 kg (1%) | 70 % | 690 |
| Liquid Extract | Syrop kandyzowany ciemny | 0.5 kg (10%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 100 ml | Fermentum Mobile |
|-----------------------------|-----|-------|--------|------------------|

Notes

- Syrop kandyzowany dodany na ostatnie 15 minut gotowania. Drożdże zadać w 14 stopniach, stopniowo podnosić temperaturę do 25. Nagazowanie na poziomie 2.8 vol
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