

Cucu (Belgian Dubbel 19.5Blg - homebrewing.pl)

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **24**
- SRM **18.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (70.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (14.1%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.6%) | 70 % | 299 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.8%) | 75 % | 59 |
| Sugar | Candi Sugar, Amber | 0.5 kg (7%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Perle | 30 g | 70 min | 7 % |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g | 15 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale | Dry | 11.5 g | Safebrew |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Cukier dodajemy w okolicach 50 minuty gotowania.
Dec 6, 2017, 8:25 PM