

# Czesław, absolwent kursu sexyboya

- Gravity **17.3 BLG**
- ABV ---
- IBU **29**
- SRM **19.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Special B Castle	0.3 kg (4.3%)	77 %	320
Sugar	Candi Sugar, Dark	0.2 kg (2.9%)	78.3 %	400
Sugar	Brown Sugar, Light	0.5 kg (7.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %
Boil	Styrian Golding	20 g	30 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

## Notes

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

- Cukier dodać na ok. 10 minut przed końcem gotowania.  
*Dec 18, 2016, 10:32 PM*