

# Dłużej klasztora niż przeora - Belgian Dubbel

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **16.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45
Grain	Special B Castle	0.3 kg (4.6%)	70 %	350
Grain	Cookie	0.2 kg (3.1%)	79 %	50
Sugar	Candi Sugar, Amber	0.5 kg (7.7%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	6.8 %
Boil	East Kent Goldings	10 g	30 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	Fermentum Mobile