

Dubbel na t 58 melasa z morwy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **23.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.7 kg (17.1%)	80 %	7
Grain	Bestmalz Red X	1 kg (24.4%)	79 %	30
Grain	Strzegom Monachijski typ II	1 kg (24.4%)	79 %	22
Grain	Biscuit Malt	0.5 kg (12.2%)	79 %	45
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Grain	Special B Malt	0.2 kg (4.9%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.2 kg (4.9%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
t 58	Wheat	Slant	200 ml	moje

Extras

Type	Name	Amount	Use for	Time
Spice	Melasa z morwy	200 g	Boil	10 min

Notes

- 55 dodaj pszenice... i monaha
63 dodaj reszte...
melasa z morwy wlana 200 ml do schlodzonej lekko brzeczki
brzeczka wlana na gestwe po pszenicznym... odrazu bez jebania sie z zbieraniem jej
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