

# Dwuch Belgów

- Gravity **17.5 BLG**
- ABV ---
- IBU **32**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.1%)	79 %	16
Grain	Special B Malt	0.2 kg (3.1%)	65.2 %	315
Grain	carabelge	0.2 kg (3.1%)	79 %	33
Grain	Biscuit Malt	0.2 kg (3.1%)	79 %	45
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Sugar	cukier	0.5 kg (7.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
abey	Ale	Dry	11 g	fermentis