

Dwugłowy uda

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **13.4**
- 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 **14 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|----------------|-------|-----|
| Grain | Słód Wiedeński | 4.5 kg (77.6%) | 79 % | 6 |
| Grain | Słód Abbey | 0.6 kg (10.3%) | 78 % | 45 |
| Grain | Słód Caraaroma | 0.05 kg (0.9%) | 74 % | 400 |
| Sugar | Cukier kandyzowany | 0.25 kg (4.3%) | --- % | 400 |
| Adjunct | Rodzynki | 0.2 kg (3.4%) | --- % | --- |
| Adjunct | Suszone figi | 0.2 kg (3.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Challenger | 24 g | 60 min | 5.8 % |
| Boil | Styrian Goldings | 16 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| 3787 Trappist Style High Gravity | Ale | Slant | 1 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-------|------|--------|
| Other | Rodzynki | 200 g | Boil | 10 min |
| Other | Suszone figi | 200 g | Boil | 10 min |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |