

# Gill

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **10.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilsneński	3 kg (80%)	80 %	3.5
Grain	Płatki owsiane	0.2 kg (5.3%)	85 %	3
Grain	Special B Castle	0.1 kg (2.7%)	70 %	350
Grain	Aroma CastleMalting	0.1 kg (2.7%)	78 %	100
Grain	crystal castlemalting	0.1 kg (2.7%)	77 %	150
Sugar	cukier kandyzowany	0.25 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	16 g	60 min	6.9 %
Aroma (end of boil)	Sybilla	15 g	10 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	500 ml	Fermentis