

# Grudzie

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **24.3**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (66.7%)	79 %	22
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Strzegom Karmel 600	0.5 kg (6.7%)	68 %	601
Sugar	Sugar, Table (Sucrose)	1 kg (13.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis