

# koncepcja double blond

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **17.9**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (75.4%)	79 %	6
Grain	Strzegom Pszeniczny	0.3 kg (5.3%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.4%)	68 %	400
Grain	Strzegom Monachijski typ I	0.2 kg (3.5%)	79 %	16
Grain	Strzegom Barwiący	0.05 kg (0.9%)	68 %	1300
Sugar	Brown Sugar, Dark	0.6 kg (10.5%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	100 g	Boil	10 min