

wersja rozwojowa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **13.5**
- 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 **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (77.5%) | 80 % | 8 |
| Grain | Abbey Malt Weyermann | 1 kg (15.5%) | 75 % | 45 |
| Grain | Special B Castle | 0.25 kg (3.9%) | 70 % | 350 |
| Sugar | cukier kandyzowany biały | 0.2 kg (3.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 6 % |
| Boil | Tradition | 10 g | 5 min | 6 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Flavor | rodzynki | 100 g | Boil | 5 min |

Notes

- Cukier dodać na ostatnie 10 minut gotowania. Dobrze Mieszać zeby sie nie przypalił
Sep 30, 2020, 12:34 PM