

#14 Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **21.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (56.3%)	82 %	4
Grain	Viking Vienna Malt	2 kg (28.2%)	79 %	7
Grain	Strzegom Karmel 300	0.3 kg (4.2%)	70 %	299
Grain	Karmelowy Czerwony	0.3 kg (4.2%)	75 %	59
Sugar	Candi Sugar, Dark	0.5 kg (7%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	50 min	7.1 %
Boil	Hallertau Spalt Select	30 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda Primavera 36litrów (20,16)_Balanced profil
CaSo4 4,5g (2,5;2)
CaCl 2g (1,1;0,9)
NaCl 2,5g (1,4;1,1)
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