

## #43 Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **21.6**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **0 %**
- Size with trub loss **29 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (48.9%)	81 %	4
Grain	Monachijski	1 kg (12.2%)	80 %	16
Grain	Pszeniczny	1 kg (12.2%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	45
Grain	Special B Malt	0.5 kg (6.1%)	65.2 %	315
Grain	caramunich	0.5 kg (6.1%)	75 %	160
Sugar	Candi Sugar, Dark	0.68 kg (8.3%)	78.3 %	220

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	42 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	100 ml	Fermentum Mobile

### Notes

- Drożdże zebrane z piany w Belgian Pale Ale i przechowane 24h w lodówce.  
Fermentacja w 2 częściach: 10,2l i 18,8l

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