

## #56? Belgian dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **23.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Mep Ale            | 2.1 kg (53.8%) | 78 %   | 7   |
| Grain | Pszeniczny         | 0.2 kg (5.1%)  | 85 %   | 4   |
| Grain | Monachijski I      | 0.6 kg (15.4%) | 79 %   | 16  |
| Grain | Abbey Malt         | 0.3 kg (7.7%)  | 75 %   | 45  |
| Grain | Special B Malt     | 0.15 kg (3.8%) | 65.2 % | 315 |
| Sugar | cukier kand ciemny | 0.2 kg (5.1%)  | 80 %   | 400 |
| Grain | Caramunich II      | 0.1 kg (2.6%)  | 73 %   | 120 |
| Sugar | Cukier trzciniowy  | 0.2 kg (5.1%)  | 80 %   | 20  |
| Grain | Carafa II spec     | 0.05 kg (1.3%) | 70 %   | 837 |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Sybilla     | 15 g   | 60 min | 6 %        |
| Boil    | Huell Melon | 15 g   | 15 min | 7.5 %      |

### Yeasts

| Name                    | Type | Form   | Amount    | Laboratory       |
|-------------------------|------|--------|-----------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 284.09 ml | Fermentum Mobile |