

#76 Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **15.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **12.1 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **84.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **71.5 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **71.5C**
- Keep mash **5 min** at **77C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1.45 kg (40.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.07 kg (29.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.35 kg (9.8%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.15 kg (4.2%) | 75 % | 45 |
| Grain | Special X | 0.12 kg (3.4%) | 75 % | 350 |
| Grain | Słód Caramunich Typ II Weyermann | 0.14 kg (3.9%) | 73 % | 120 |
| Sugar | Candi Sugar, Amber | 0.3 kg (8.4%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Chinook PL | 14 g | 60 min | 9.1 % |
| Boil | Saaz (Czech Republic) | 9 g | 10 min | 3.21 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 300 ml | Fermentum Mobile |
|----------------------------|-----|--------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil | 12 min |
| Water Agent | Chlorek wapnia | 1 g | Boil | 60 min |