

# Belgian Dubbel

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **12.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Abbey Malt Weyermann	0.6 kg (10%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.3%)	73 %	120
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Boil	Fox	15 g	10 min	7 %
Boil	Fox	15 g	1 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Cukier Kandyzowany	500 g	Boil	5 min
Spice	Rodzynki	25 g	Boil	10 min
Spice	Suszone śliwki	10 g	Boil	10 min