

# BELGIAN DUBBEL

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **16.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **5 min**
- Temp **78.5 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78.5C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Biscuit	0.25 kg (3.8%)	79 %	50
Grain	Caramunich® typ I	0.25 kg (3.8%)	73 %	80
Grain	Special B	0.25 kg (3.8%)	65.2 %	315
Sugar	Cukier kandyzowany biały	0.5 kg (7.7%)	78.3 %	2
Sugar	Cukier kandyzowany brązowy	0.25 kg (3.8%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5.2 %
Boil	Hallertau Tradition	20 g	30 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile