

# Belgian Dubbel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **24**
- SRM **7.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.29 kg (53%)	82 %	4
Grain	Strzegom Monachijski typ I	1.55 kg (19.1%)	79 %	16
Grain	Special W	0.55 kg (6.8%)	73 %	---
Grain	Carabelge	0.55 kg (6.8%)	80 %	30
Grain	red crystal	0.27 kg (3.3%)	79 %	---
Sugar	Cane (Beet) Sugar	0.64 kg (7.9%)	100 %	0
Grain	Biscuit Malt	0.25 kg (3.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	18 g	80 min	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	109.57 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min