

Belgian Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **20**
- SRM **15.8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (70.9%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (5.7%) | 80 % | 16 |
| Grain | Special B Malt | 0.3 kg (4.3%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.2 kg (2.8%) | 79 % | 45 |
| Grain | Caramunich® typ I | 0.15 kg (2.1%) | 73 % | 80 |
| Sugar | Brown Sugar, Dark | 1 kg (14.2%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 3.6 % |
| Boil | Hallertau Tradition | 30 g | 30 min | 5 % |
| Boil | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 1000 ml | Fermentum Mobile |