

# Belgian Dubbel

---

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **22.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **12 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **12 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (28.6%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (28.6%)	80 %	4
Grain	Biscuit Malt	0.5 kg (5.7%)	79 %	45
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (11.4%)	80 %	20
Grain	Special B Castle	0.5 kg (5.7%)	70 %	350
Grain	Aroma CastleMalting	0.5 kg (5.7%)	78 %	100
Grain	Strzegom Karmel 150	1 kg (11.4%)	75 %	150
Sugar	Cukier kandyzowany	0.25 kg (2.9%)	90 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	30 g	30 min	12 %
Aroma (end of boil)	Rubin	70 g	1 min	12 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM26 Belgijskie Pagórki	Ale	Liquid	20 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Cukier kandyzowany	250 g	Primary	2 day(s)