

# Belgian Dubbel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **27.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (52.6%)	82 %	4
Grain	BESTMALZ - Best Minich	1 kg (17.5%)	80.5 %	16
Grain	Viking Pale Ale malt	0.5 kg (8.8%)	80 %	5
Grain	Abbey Castle	0.5 kg (8.8%)	80 %	45
Grain	Special B Malt	0.1 kg (1.8%)	65.2 %	315
Grain	Fawcett - Dark Crystal	0.1 kg (1.8%)	71 %	300
Sugar	Candi Sugar, Dark	0.5 kg (8.8%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Lublin (Lubelski)	10 g	50 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Aframon madagaskarski	15 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	30 g	Boil	15 min