

Belgian Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **16.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------------------------|----------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3.5 kg (61.4%) | 80.5 % | 6 |
| Grain | Viking Wheat Malt | 0.5 kg (8.8%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.5 kg (8.8%) | 78 % | 18 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.3%) | 73 % | 120 |
| suszone owoce | | | | |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 150 |
| Grain | Special B Malt | 0.1 kg (1.8%) | 65.2 % | 315 |
| orzech, śliwka ,rodzynki, karmel | | | | |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.8%) | 68 % | 601 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-------|------|--------|------|
| Boil | lunga | 25 g | 80 min | 10 % |
|------|-------|------|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 120 ml | Fermentum Mobile |