

# Dubbel

- Gravity **16.6 BLG**
- ABV ---
- IBU **21**
- SRM **13.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Special B Malt	0.2 kg (4.4%)	65.2 %	315
Grain	Biscuit Malt	0.2 kg (4.4%)	79 %	45
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Melanoiden Malt	0.1 kg (2.2%)	80 %	80
Grain	Carabelge	0.2 kg (4.4%)	80 %	30
Sugar	Candi Sugar, Amber	0.3 kg (6.7%)	78.3 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 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
Other	rodzynki	80 g	Boil	5 min