

# Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **25**
- SRM **15.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (70.4%)	81 %	4
Grain	Abbey Malt Weyermann	0.3 kg (8.5%)	75 %	45
Grain	Strzegom Karmel 150	0.1 kg (2.8%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.8%)	73 %	120
Grain	Caraaroma	0.1 kg (2.8%)	78 %	400
Grain	Caraamber	0.2 kg (5.6%)	75 %	59
Sugar	Cukier kandyzowany brązowy	0.25 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	70 min	8.5 %
Boil	Sryrian Golding	7.5 g	10 min	3.5 %
Boil	Sryrian Golding	7.5 g	0 min	3.5 %

## Yeasts

Recipe has been printed via **BREWNESS.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	30 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Rodzynki	100 g	Boil	10 min