

# Dubbel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **18.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (7.5%)	78 %	4
Grain	Special B Malt	0.3 kg (7.5%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.4 kg (10%)	78.3 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech Irlandzki	2.5 g	Boil	10 min