

# Dubbel v1

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **24.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (39%)	81 %	4
Grain	Monachijski	1 kg (13%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (13%)	79 %	10
Grain	Płatki pszeniczne	1.2 kg (15.6%)	85 %	3
Grain	Biscuit Malt	0.5 kg (6.5%)	79 %	45
Grain	Special B Malt	0.5 kg (6.5%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.5 kg (6.5%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	200 ml	Fermentum Mobile