

# Dubcio

- Gravity **17 BLG**
- ABV ---
- IBU **25**
- SRM **14.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **25.9 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 **66 C**, Time **90 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Weyermann	0.7 kg (9.1%)	75 %	45
Sugar	Candi Sugar, Amber	0.5 kg (6.5%)	78.3 %	148
Grain	Pale Ale	5.5 kg (71.4%)	80 %	4
Grain	Pszeniczny	1 kg (13%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	80 min	10 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	0.2 g	Boil	10 min