

Duvell

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **53 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński | 4 kg (44.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (33.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (5.6%) | 85 % | 4 |
| Grain | cookie | 0.5 kg (5.6%) | 70 % | 45 |
| Sugar | Candi Sugar, Clear | 1 kg (11.1%) | 78.3 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 27 g | 60 min | 11.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 150 ml | Fermentum Mobile |