DUBBEL (via kon-jakub)

- Gravity **17.7 BLG**
- ABV **---**
- IBU **24**
- SRM **20.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(41%)*	80 %	4
Grain	Abbey Castle	2 kg *(32.8%)*	80 %	45
Grain	Pszeniczny	0.3 kg *(4.9%)*	85 %	4
Grain	Special B Malt	0.2 kg *(3.3%)*	65.2 %	315
Sugar	Syrop kandyzowany	0.6 kg *(9.8%)*	100 %	0
Grain	Biscuit Malt	0.5 kg *(8.2%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	12.5 %
Boil	Marynka	10 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	40 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.