

Dubbel 35

- Gravity **19.6 BLG**
- ABV ---
- IBU **23**
- SRM **7.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **32.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.16 kg (40%)	81 %	4
Grain	Pale Malt (2 Row) Bel	3.12 kg (30%)	80 %	6
Grain	słód pszeniczny jasny	1.04 kg (10%)	--- %	---
Grain	słód abbey	0.42 kg (4%)	--- %	---
Grain	słód special B	0.52 kg (5%)	--- %	---
Grain	Weyermann - Carafa I	0.1 kg (1%)	70 %	690
Sugar	syrop kandyzowany ciemny	1.04 kg (10%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11 %
Boil	Fuggles	25 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Habit opata	Ale	Liquid	200 ml	FM
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