

Mój Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **20**
- SRM **15.2**
- 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 **13 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Adjunct	Pszenica niesłodowana	0.5 kg (7.4%)	75 %	3
Grain	Caramunich® typ I	0.25 kg (3.7%)	73 %	80
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400
Sugar	Candi Sugar, Amber	0.8 kg (11.8%)	78.3 %	148
Grain	Weyermann - Acidulated Malt	0.15 kg (2.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7.4 %
Boil	Centennial	20 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM28 Habit opata	Ale	Liquid	300 ml	Fermentum Mobile
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