

# 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