

# Belgian Dubbel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **27.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt    | 3 kg (52.6%)  | 82 %   | 4   |
| Grain | BESTMALZ - Best Minich | 1 kg (17.5%)  | 80.5 % | 16  |
| Grain | Viking Pale Ale malt   | 0.5 kg (8.8%) | 80 %   | 5   |
| Grain | Abbey Castle           | 0.5 kg (8.8%) | 80 %   | 45  |
| Grain | Special B Malt         | 0.1 kg (1.8%) | 65.2 % | 315 |
| Grain | Fawcett - Dark Crystal | 0.1 kg (1.8%) | 71 %   | 300 |
| Sugar | Candi Sugar, Dark      | 0.5 kg (8.8%) | 78.3 % | 542 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Sybilla           | 15 g   | 60 min | 6 %        |
| Boil                | Lublin (Lubelski) | 10 g   | 50 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |        |         |                  |
|----------------------------|-----|--------|---------|------------------|
| FM26 Belgijskie<br>Pagórki | Ale | Liquid | 1000 ml | Fermentum Mobile |
|----------------------------|-----|--------|---------|------------------|

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Spice  | Aframom madagaskarski      | 15 g   | Boil    | 15 min |
| Flavor | Skórka słodkiej pomarańczy | 30 g   | Boil    | 15 min |