

# Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **13**
- SRM **18.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 4 kg (43.9%)   | 80 %   | 4   |
| Grain | Viking Pale Ale malt        | 3 kg (32.9%)   | 80 %   | 5   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (11%)     | 85 %   | 5   |
| Grain | Abbey Malt Weyermann        | 0.4 kg (4.4%)  | 75 %   | 45  |
| Grain | Strzegom Monachijski typ II | 0.2 kg (2.2%)  | 79 %   | 22  |
| Sugar | Candi Sugar, Dark           | 0.5 kg (5.5%)  | 78.3 % | 542 |
| Grain | Carafa II                   | 0.01 kg (0.1%) | 70 %   | 812 |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Marynka            | 10 g   | 60 min | 12 %       |
| Boil      | East Kent Goldings | 10 g   | 60 min | 4 %        |
| Whirlpool | East Kent Goldings | 20 g   | 10 min | 5.1 %      |

## Yeasts

| <b>Name</b>              | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------|-------------|-------------|---------------|-------------------|
| FM27 Artefakty trapistów | Ale         | Liquid      | 1600 ml       | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>       | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------------|---------------|----------------|-------------|
| Other       | Candi Sugar, Dark | 500 g         | Boil           | 15 min      |