

## #76 Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **15.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **12.1 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **84.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **71.5 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **71.5C**
- Keep mash **5 min** at **77C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.45 kg (40.5%)	80 %	4
Grain	Viking Pale Ale malt	1.07 kg (29.9%)	80 %	5
Grain	Pszeniczny	0.35 kg (9.8%)	85 %	4
Grain	Abbey Malt Weyermann	0.15 kg (4.2%)	75 %	45
Grain	Special X	0.12 kg (3.4%)	75 %	350
Grain	Słód Caramunich Typ II Weyermann	0.14 kg (3.9%)	73 %	120
Sugar	Candi Sugar, Amber	0.3 kg (8.4%)	78.3 %	148

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	14 g	60 min	9.1 %
Boil	Saaz (Czech Republic)	9 g	10 min	3.21 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	300 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	12 min
Water Agent	Chlorek wapnia	1 g	Boil	60 min