

Belgian Dubbel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **22.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **12 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **12 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (28.6%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (28.6%)	80 %	4
Grain	Biscuit Malt	0.5 kg (5.7%)	79 %	45
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (11.4%)	80 %	20
Grain	Special B Castle	0.5 kg (5.7%)	70 %	350
Grain	Aroma CastleMalting	0.5 kg (5.7%)	78 %	100
Grain	Strzegom Karmel 150	1 kg (11.4%)	75 %	150
Sugar	Cukier kandyzowany	0.25 kg (2.9%)	90 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	30 g	30 min	12 %
Aroma (end of boil)	Rubin	70 g	1 min	12 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Cukier kandyzowany	250 g	Primary	2 day(s)