

# Belgian Dubbel v1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **26**
- SRM **23.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.54 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (44.1%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (29.4%)	80 %	5
Grain	Strzegom Pszeniczny	0.65 kg (9.5%)	81 %	6
Grain	Special B Castle	0.35 kg (5.1%)	70 %	300
Grain	Abbey Castle	0.25 kg (3.7%)	80 %	45
Grain	Carafa II Special	0.06 kg (0.9%)	70 %	1110
Sugar	Cukier kandyzowany ciemny	0.5 kg (7.3%)	50 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25.22 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	26.09 ml	Fermentum Mobile
Drożdże namnożone w starterze 1l 10 Blg.				