

Dubbel

- Gravity **14.5 BLG**
- ABV ---
- IBU **9**
- SRM **12**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (58.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.6%) | 79 % | 22 |
| Grain | Carabelge | 0.3 kg (5.9%) | 80 % | 30 |
| Grain | Biscuit Malt | 0.2 kg (3.9%) | 79 % | 45 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2%) | 70 % | 299 |
| Sugar | Candi Sugar, Dark | 0.5 kg (9.8%) | 78.3 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 250 ml | Fermentum Mobile |