

# 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