

# Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **19.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (53.3%)	81 %	4
Grain	Monachijski	0.6 kg (10%)	80 %	16
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45
Sugar	Candi Sugar, Dark	0.8 kg (13.3%)	80 %	350
Sugar	Cane (Beet) Sugar	0.4 kg (6.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Sybillia	25 g	15 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	400 ml	Fermentum Mobile

## Extras

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

Type	Name	Amount	Use for	Time
Spice	Rodzynki	100 g	Boil	15 min
Other	Cukier kandyzowany	800 g	Boil	15 min