

Dubbel - Dori

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **19**
- SRM **15.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (70.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (14.1%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.6%) | 70 % | 299 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.8%) | 75 % | 59 |
| Sugar | Brown Sugar, Dark | 0.5 kg (7%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g | 10 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 125 ml | Fermentum Mobile |