

# Dubbel I

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **15.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny PALE ALE/PILS Crisp	4.7 kg (77.2%)	81 %	5
Grain	Słód PSZENICZNY jasny	0.7 kg (11.5%)	82 %	5
Grain	Abbey Castle	0.27 kg (4.4%)	80 %	45
Grain	Special B Malt	0.35 kg (5.7%)	65.2 %	400
Grain	Weyermann - Carafa I	0.07 kg (1.1%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	15 %
Boil	saaz	8 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 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
Flavor	cukier kandyzowany ciemny	1000 g	Boil	25 min