

# Dubbel papieski

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **14**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield  | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Pilzneński                       | 3 kg (36.6%)  | 81 %   | 4   |
| Grain | Viking Pale Ale malt             | 3 kg (36.6%)  | 80 %   | 5   |
| Grain | Pszeniczny                       | 1 kg (12.2%)  | 85 %   | 4   |
| Grain | Special B Malt                   | 0.2 kg (2.4%) | 65.2 % | 315 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.1%) | 73 %   | 120 |
| Sugar | Cukier kandyzowany ciemny        | 0.5 kg (6.1%) | --- %  | 150 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 70 min | 10 %       |
| Boil                | Marynka           | 10 g   | 35 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 40 ml  | Fermentum Mobile |