

# Duvell

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **53 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński           | 4 kg (44.4%)  | 81 %   | 4   |
| Grain | Viking Pale Ale malt | 3 kg (33.3%)  | 80 %   | 5   |
| Grain | Pszeniczny           | 0.5 kg (5.6%) | 85 %   | 4   |
| Grain | cookie               | 0.5 kg (5.6%) | 70 %   | 45  |
| Sugar | Candi Sugar, Clear   | 1 kg (11.1%)  | 78.3 % | 50  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 27 g   | 60 min | 11.5 %     |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 3.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 150 ml | Fermentum Mobile |