

# Lew Dubbel v1

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **17.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.5 kg (64.3%)	80 %	5
Grain	Weyermann - Vienna Malt	1.5 kg (21.4%)	81 %	8
Grain	Special B Malt	0.1 kg (1.4%)	65.2 %	315
Grain	Biscuit Malt	0.1 kg (1.4%)	79 %	45
Grain	Weyermann Caramunich 3	0.1 kg (1.4%)	76 %	150
Grain	Carafa III	0.1 kg (1.4%)	70 %	1034
Sugar	Candi Sugar, Amber	0.6 kg (8.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit Opata	Ale	Liquid	70 ml	Fermentum Mobile