

Mój Dubbel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **20**
- SRM **15.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 4 kg (58.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.7%) | 79 % | 16 |
| Adjunct | Pszenica niestodowana | 0.5 kg (7.4%) | 75 % | 3 |
| Grain | Caramunich® typ I | 0.25 kg (3.7%) | 73 % | 80 |
| Grain | Caraaroma | 0.1 kg (1.5%) | 78 % | 400 |
| Sugar | Candi Sugar, Amber | 0.8 kg (11.8%) | 78.3 % | 148 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (2.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7.4 % |
| Boil | Centennial | 20 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-----|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 300 ml | Fermentum Mobile |
|------------------|-----|--------|--------|------------------|