

Belgian Dubbel

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **12.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.6 kg (10%) | 75 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.3%) | 73 % | 120 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 6.5 % |
| Boil | Fox | 15 g | 10 min | 7 % |
| Boil | Fox | 15 g | 1 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | Cukier Kandyzowany | 500 g | Boil | 5 min |
| Spice | Rodzynki | 25 g | Boil | 10 min |
| Spice | Suszone śliwki | 10 g | Boil | 10 min |