

Belgian Dubbel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **15.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (48.1%)	80 %	5
Grain	Viking Pilsner malt	1 kg (19.2%)	82 %	4
Grain	Viking Munich Malt	0.7 kg (13.5%)	78 %	18
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.8%)	73 %	120
Grain	Special B Castle	0.25 kg (4.8%)	70 %	350
Sugar	Candi Sugar, Clear	0.4 kg (7.7%)	78.3 %	2
Sugar	Candi Sugar, Dark	0.1 kg (1.9%)	78.3 %	542

Dodajemy w 50 minucie gotowania

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	29 g	60 min	7.4 %
Boil	Marynka	20 g	5 min	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Slant	350 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min