

# Belgian dubbel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **25.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (13.9%)	80 %	6
Grain	Abbey Malt Weyermann	0.25 kg (3.5%)	75 %	45
Grain	Special B Malt	0.25 kg (3.5%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.7 kg (9.7%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	98898 ml	Fermentum Mobile