

# Belgian Dubbel V2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **17**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (62.8%)	82 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.7%)	79 %	16
Grain	Biscuit Malt	0.4 kg (6.3%)	79 %	45
Grain	Special B Castle	0.4 kg (6.3%)	70 %	350
Grain	Carafa II	0.07 kg (1.1%)	70 %	812
Sugar	Cukier kandyzowany	0.5 kg (7.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	50 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	200 ml	Fermentum Mobile