

# Belgijskie ciemne dubeltowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **31.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.3%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Carabelge	1 kg (14.1%)	80 %	30
Grain	Abbey Malt Weyermann	1 kg (14.1%)	75 %	45
Sugar	Candi Sugar, Dark	0.5 kg (7%)	78.3 %	542
Grain	Caraaroma	0.25 kg (3.5%)	78 %	400
Grain	Carafa	0.1 kg (1.4%)	70 %	664
Grain	Carafa II	0.25 kg (3.5%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Hallertau Spalt Select	25 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM28 Habit opata	Ale	Liquid	500 ml	Fermentum Mobile
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