

# Bombel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **14.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | MEP@Lager                  | 3.5 kg (55.6%) | 82 %   | 6   |
| Grain | Strzegom Monachijski typ I | 2 kg (31.7%)   | 79 %   | 16  |
| Sugar | Candi Sugar, Amber         | 0.35 kg (5.6%) | 78.3 % | 148 |
| Sugar | Candi Sugar, Dark          | 0.45 kg (7.1%) | 78.3 % | 300 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | lunga     | 10 g   | 60 min | 12.5 %     |
| Boil    | Hallertau | 20 g   | 40 min | 7.1 %      |
| Boil    | Hallertau | 10 g   | 10 min | 7.1 %      |

## Yeasts

| Name                                  | Type | Form  | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Slant | 150 ml | Gozdawa    |