

# .DUBBEL

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- Gravity **17.5 BLG**
- ABV ---
- IBU **23**
- SRM **18**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (51.1%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (29.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.3%)	85 %	4
Grain	Abbey Castle	0.3 kg (4.4%)	80 %	45
Grain	Special B Malt	0.3 kg (4.4%)	65.2 %	315
Sugar	cukier kandyzowany	0.25 kg (3.6%)	100 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile