

DUBBEL

- Gravity **17.5 BLG**
- ABV ---
- IBU **22**
- SRM **26.2**
- 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 **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (40%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.8 kg (30%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (10%) | 85 % | 4 |
| Grain | Abbey Castle | 0.24 kg (4%) | 80 % | 45 |
| Grain | Special B Malt | 0.3 kg (5%) | 65.2 % | 315 |
| Grain | Strzegom Czekoladowy 400 | 0.06 kg (1%) | 68 % | 400 |
| Sugar | Syrop kandyzowany | 0.6 kg (10%) | 100 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 12.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|-------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 40 ml | Fermentum Mobile |
|----------------------------|-----|--------|-------|------------------|

Notes

- FM26 - starter 1L - 110g ekstraktu suchego.
Cukier kandyzowany - trój etapowo - 1kg cukru, 240g wody x 3, 13g DAP, 143°C
Ciemnoczerwony syrop bogaty w smak rodzynek i śliwek, palonej kawy z rumem, złożony karmelowy (cukierki toffi lub karmelki).
Dec 15, 2016, 10:21 AM
- Syrop kandyzowany - rewelacja. Bardzo złożony smak i aromat.
Zdecydowanie do powtórzenia w tripplu.
Dec 27, 2016, 10:31 PM