

# Dubbel

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **12.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **46.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **35.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	8 kg (72.7%)	79 %	10
Grain	Abbey Malt Weyermann	2 kg (18.2%)	75 %	45
Grain	Caraaroma	0.25 kg (2.3%)	78 %	400
Sugar	Candi Sugar, Clear	0.25 kg (2.3%)	78.3 %	2
Sugar	Cane (Beet) Sugar	0.5 kg (4.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Fuggles	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	1600 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	300 g	Boil	10 min