

# dubbel

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **19**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (65.6%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	0.2 kg (6.6%)	82 %	5
Grain	Abbey Malt Weyermann	0.25 kg (8.2%)	75 %	45
Grain	Special B Malt	0.15 kg (4.9%)	65.2 %	315
Sugar	syrop kandyzowany	0.45 kg (14.8%)	100 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	11 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	200 ml	Fermentum Mobile