

# Dubbel

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **16**
- SRM **16.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **110 min**
- Evaporation rate **14 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (69.6%)	80 %	4
Grain	Caramunich® typ I	0.3 kg (5.2%)	73 %	80
Grain	Special B Malt	0.2 kg (3.5%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.75 kg (13%)	78.3 %	148
Grain	Strzegom Wiedeński	0.5 kg (8.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	2000 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Cukier dodany na ostatnie 20 minut gotowania.  
*Feb 18, 2018, 1:42 PM*