

Dubbel

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **20.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (42%) | 80.5 % | 2 |
| Grain | Briess - Pale Ale Malt | 1.3 kg (21.8%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, White | 0.8 kg (13.4%) | 85 % | 5 |
| Grain | Biscuit Malt | 0.4 kg (6.7%) | 79 % | 45 |
| Grain | Special B Malt | 0.4 kg (6.7%) | 65.2 % | 315 |
| Grain | Weyermann - Dehusked Carafa I | 0.05 kg (0.8%) | 70 % | 690 |
| Sugar | Candi Sugar, Amber | 0.5 kg (8.4%) | 78.3 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 1000 ml | Fermentum Mobile |