

# 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