

dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **12.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **79.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **53.4 liter(s)**
- Total mash volume **71.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **53.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **43.7 liter(s)** of **76C** water or to achieve **79.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (35.4%)	80 %	4
Grain	strzegom red aktive	2 kg (10.1%)	80 %	40
Grain	Strzegom Pale Ale	5.5 kg (27.8%)	79 %	6
Grain	Pszeniczny	1 kg (5.1%)	85 %	4
Grain	Karmelowy Czerwony	1 kg (5.1%)	75 %	59
Grain	Weyermann - Carafa I	0.3 kg (1.5%)	70 %	690
Sugar	cukier kandyzowany	2 kg (10.1%)	--- %	---
Grain	Abbey Malt Weyermann	1 kg (5.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	50 g	60 min	12 %
Boil	Saaz (Czech Republic)	100 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	535.71 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2.68 g	Boil	10 min