

Dubbel

- Gravity **18.4 BLG**
- ABV ---
- IBU **22**
- SRM **19.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (70.4%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (14.1%) | 79 % | 7 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.8%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.6%) | 70 % | 299 |
| Sugar | Brown Sugar, Light | 0.5 kg (7%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Boil | Spalt | 10 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 2000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Spice | cukier | 500 g | Boil | 10 min |
| Fining | whirlflock t | 1.25 g | Boil | 15 min |