

# Dubbel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **17.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.7 kg (66.4%) | 80 %   | 4   |
| Grain | Pszeniczny          | 0.2 kg (2.8%)  | 85 %   | 4   |
| Grain | Strzegom Wiedeński  | 0.5 kg (7.1%)  | 79 %   | 10  |
| Grain | Special B Malt      | 0.5 kg (7.1%)  | 65.2 % | 315 |
| Grain | Aromatic Malt       | 0.18 kg (2.5%) | 78 %   | 51  |
| Sugar | Candi Sugar, Amber  | 0.6 kg (8.5%)  | 78.3 % | 148 |
| Sugar | Candi Sugar, Clear  | 0.4 kg (5.6%)  | 78.3 % | 2   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Izabella | 30 g   | 65 min | 7 %        |
| Aroma (end of boil) | Izabella | 20 g   | 5 min  | 7 %        |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 250 ml | Fermentum Mobile |