

## Dubbel II

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **14**
- SRM **17.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	1.7 kg (53.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (18.8%)	79 %	22
Grain	Special B Castle	0.25 kg (7.8%)	70 %	350
Grain	Biscuit Malt	0.34 kg (10.7%)	79 %	45
Sugar	Cukier kandyzowany brązowy	0.3 kg (9.4%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	90 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	100 ml	---