

Dubbel v1

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **24.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 3 kg (39%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (13%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (13%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 1.2 kg (15.6%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.5 kg (6.5%) | 79 % | 45 |
| Grain | Special B Malt | 0.5 kg (6.5%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 0.5 kg (6.5%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 200 ml | Fermentum Mobile |