

# Belgian Dubbel C.D

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **28**
- SRM **18.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (41.4%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (31.1%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10.4%)	83 %	5
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45
Grain	Special B Malt	0.25 kg (5.2%)	65.2 %	315
Grain	Carafa	0.03 kg (0.6%)	70 %	664
Sugar	Candi Sugar, Amber	0.35 kg (7.2%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	150 ml	Fermentum Mobile

## Notes

- 14dni- od 14C .. do 24  
10- cicha-10 C  
*Nov 16, 2018, 1:18 AM*