

## Belgian Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **20.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt      | 3 kg (39.6%)   | 82 %  | 4    |
| Grain | Viking Pale Ale malt     | 2.3 kg (30.4%) | 80 %  | 5    |
| Grain | Strzegom Pszeniczny      | 0.75 kg (9.9%) | 81 %  | 6    |
| Grain | Special B Castle         | 0.4 kg (5.3%)  | 70 %  | 300  |
| Grain | Abbey Castle             | 0.3 kg (4%)    | 80 %  | 45   |
| Grain | Carafa II Special        | 0.07 kg (0.9%) | 70 %  | 1110 |
| Sugar | Syrop kandyzowany ciemny | 0.75 kg (9.9%) | 50 %  | 180  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 29 g   | 60 min | 11 %       |

### Yeasts

| Name                                     | Type | Form   | Amount | Laboratory       |
|------------------------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki                  | Ale  | Liquid | 30 ml  | Fermentum Mobile |
| Drożdże namnożone w starterze 1l 10 Blg. |      |        |        |                  |