

affligem dubbel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **10.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

Steps

- Temp **63 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński klepiskowy bruntal	6.5 kg (65.3%)	80 %	4
Grain	Weyermann - Carapils	0.8 kg (8%)	78 %	4
Grain	Strzegom Karmel 30	0.8 kg (8%)	75 %	30
Grain	Weyermann - Carared	0.8 kg (8%)	75 %	45
Sugar	cukier kandyzowany	0.8 kg (8%)	--- %	---
Grain	Caraaroma	0.25 kg (2.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	60 g	60 min	4.5 %
Boil	Styrian Golding	30 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	2560 ml	Fermentum Mobile