

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 |