

Belgian Dubbel

- Gravity **17.5 BLG**
- ABV ---
- IBU **29**
- SRM **17.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (61.4%)	80.5 %	2
Grain	Strzegom Pszeniczny	0.65 kg (11.4%)	81 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (10.5%)	79 %	22
Grain	Strzegom Karmel 30	0.35 kg (6.1%)	75 %	30
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601
Sugar	Brown Sugar, Dark	0.5 kg (8.8%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	55 min	13.5 %
Boil	Marynka	10 g	55 min	10 %
Boil	Magnum	10 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Slant	150 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	100 g	Boil	10 min