

Belgian Dubbel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **22.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **12 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **12 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (28.6%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (28.6%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (5.7%) | 79 % | 45 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (11.4%) | 80 % | 20 |
| Grain | Special B Castle | 0.5 kg (5.7%) | 70 % | 350 |
| Grain | Aroma CastleMalting | 0.5 kg (5.7%) | 78 % | 100 |
| Grain | Strzegom Karmel 150 | 1 kg (11.4%) | 75 % | 150 |
| Sugar | Cukier kandyzowany | 0.25 kg (2.9%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Rubin | 30 g | 30 min | 12 % |
| Aroma (end of boil) | Rubin | 70 g | 1 min | 12 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|---------------|----------------|-------------|
| Other | Cukier kandyzowany | 250 g | Primary | 2 day(s) |