

Belgian Dubbel TwójBrowar

- Gravity **15.9 BLG**
- ABV ---
- IBU **18**
- SRM **21.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.8 kg (59.4%)	78 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (10.9%)	78 %	16
Grain	Special B Malt	0.3 kg (4.7%)	65.2 %	315
Grain	Caramel/Crystal Malt - 20L	0.25 kg (3.9%)	75 %	39
Grain	Aroma CastleMalting	0.2 kg (3.1%)	78 %	100
Sugar	Candi Sugar, Amber	0.3 kg (4.7%)	78.3 %	148
Sugar	Candi Sugar, Dark	0.25 kg (3.9%)	78.3 %	542
Grain	Strzegom Pilzneński	0.6 kg (9.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	70 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	130 ml	Fermentum Mobile
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