

# BROMALE Dubbel

- Gravity **16 BLG**
- ABV ---
- IBU **27**
- SRM **26.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **25 C**, Time **62 min**
- Temp **35 C**, Time **72 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **25.8C**
- Add grains
- Keep mash **62 min** at **25C**
- Keep mash **72 min** at **35C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (71.4%)	85 %	8
Grain	Biscuit Malt	0.5 kg (8.9%)	79 %	45
Grain	Castle Abbey Malt	0.5 kg (8.9%)	75 %	45
Grain	Special B Malt	0.2 kg (3.6%)	70 %	350
Grain	Caraaroma	0.4 kg (7.1%)	78 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	40 g	60 min	5.3 %
Aroma (end of boil)	Brewers Gold	20 g	15 min	5.6 %
Dry Hop	Hallertau	30 g	7 day(s)	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Flavor	rodzynki	100 g	Boil	10 min
Flavor	cukier kandyzowany	250 g	Boil	10 min