

Dubbel

- Gravity **16.6 BLG**
- ABV ---
- IBU **21**
- SRM **13.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (66.7%) | 80 % | 4 |
| Grain | Special B Malt | 0.2 kg (4.4%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.2 kg (4.4%) | 79 % | 45 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.1 kg (2.2%) | 80 % | 80 |
| Grain | Carabelge | 0.2 kg (4.4%) | 80 % | 30 |
| Sugar | Candi Sugar, Amber | 0.3 kg (6.7%) | 78.3 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Other | rodzynki | 80 g | Boil | 5 min |