

Dubbel

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **26**
- SRM **35.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (65.4%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.1%) | 81 % | 6 |
| Grain | Abbey Castle | 0.3 kg (3.9%) | 80 % | 45 |
| Grain | Special B Malt | 0.25 kg (3.3%) | 65.2 % | 315 |
| Grain | Carafa | 0.1 kg (1.3%) | 70 % | 664 |
| Sugar | Candi Sugar, Dark | 1 kg (13.1%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 14 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 350 ml | Fermentum Mobile |