

Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **25**
- SRM **15.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (70.4%)	81 %	4
Grain	Abbey Malt Weyermann	0.3 kg (8.5%)	75 %	45
Grain	Strzegom Karmel 150	0.1 kg (2.8%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.8%)	73 %	120
Grain	Caraaroma	0.1 kg (2.8%)	78 %	400
Grain	Caraamber	0.2 kg (5.6%)	75 %	59
Sugar	Cukier kandyzowany brązowy	0.25 kg (7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	70 min	8.5 %
Boil	Sryrian Golding	7.5 g	10 min	3.5 %
Boil	Sryrian Golding	7.5 g	0 min	3.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Rodzynki	100 g	Boil	10 min