

# Dubbel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **17.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (66.4%)	80 %	4
Grain	Pszeniczny	0.2 kg (2.8%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Aromatic Malt	0.18 kg (2.5%)	78 %	51
Sugar	Candi Sugar, Amber	0.6 kg (8.5%)	78.3 %	148
Sugar	Candi Sugar, Clear	0.4 kg (5.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	65 min	7 %
Aroma (end of boil)	Izabella	20 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	250 ml	Fermentum Mobile