

# dubeltowe

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **14.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.6 kg (41%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1.9 kg (30%)	85 %	6
Grain	Weyermann pszeniczny jasny	0.6 kg (9.5%)	80 %	4
Grain	Abbey Malt Weyermann	0.34 kg (5.4%)	75 %	45
Grain	carafa I specjal	0.1 kg (1.6%)	--- %	900
Grain	Caraaroma	0.3 kg (4.7%)	--- %	400
Sugar	cukier kandyzowany brązowy	0.5 kg (7.9%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.7 %
Boil	Fugles UK	10 g	10 min	4.4 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM26 Belgijskie Pagórki	Ale	Liquid	350 ml	---