

## #56? Belgian dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **23.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Ale	2.1 kg (53.8%)	78 %	7
Grain	Pszeniczny	0.2 kg (5.1%)	85 %	4
Grain	Monachijski I	0.6 kg (15.4%)	79 %	16
Grain	Abbey Malt	0.3 kg (7.7%)	75 %	45
Grain	Special B Malt	0.15 kg (3.8%)	65.2 %	315
Sugar	cukier kand ciemny	0.2 kg (5.1%)	80 %	400
Grain	Caramunich II	0.1 kg (2.6%)	73 %	120
Sugar	Cukier trzciniowy	0.2 kg (5.1%)	80 %	20
Grain	Carafa II spec	0.05 kg (1.3%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Huell Melon	15 g	15 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	284.09 ml	Fermentum Mobile