

# Belgian Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **14.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (72.7%)	81 %	4
Grain	Monachijski	0.5 kg (7.3%)	80 %	25
Grain	Aromatic Malt	0.25 kg (3.6%)	78 %	51
Grain	Weyermann Caramunich 3	0.25 kg (3.6%)	76 %	150
Grain	Special B Malt	0.25 kg (3.6%)	65.2 %	315
Sugar	Cane (Beet) Sugar	0.25 kg (3.6%)	100 %	0
Sugar	Candi Sugar, Dark	0.375 kg (5.5%)	78.3 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	150 ml	Fermentum Mobile