

dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **11.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.1 liter(s)**
- Total mash volume **62.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **47.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.4 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (37.1%)	80 %	4
Grain	strzegom red aktive	1.5 kg (8.6%)	80 %	40
Grain	Strzegom Pale Ale	5 kg (28.6%)	79 %	6
Grain	Pszeniczny	1.7 kg (9.7%)	85 %	4
Grain	Karmelowy Czerwony	0.8 kg (4.6%)	75 %	59
Grain	Jęczmień palony	0.2 kg (1.1%)	55 %	985
Sugar	cukier kandyzowany	1.8 kg (10.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	40 g	60 min	12 %
Boil	dragon	35 g	15 min	7.3 %
Boil	Lomik	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	500 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2.5 g	Boil	10 min