

Dubbel plus

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **25**
- SRM **13**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **2 %**
- Size with trub loss **32.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **39.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (65%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (20%) | 80 % | 7 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5%) | 70 % | 299 |
| Sugar | Brown Sugar, Dark | 0.5 kg (5%) | 100 % | 99 |
| Grain | Carabelge | 0.5 kg (5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Boil | Styrian Golding | 25 g | 20 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 25 g | 10 min | 3.6 % |
| Dry Hop | Styrian Golding | 50 g | 3 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|-----------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 114.29 ml | Fermentum Mobile |