

DubbelScheiss

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **17**
- SRM **9.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (67.6%) | 80 % | 5 |
| Grain | Weyermann - CaraBohemian | 0.3 kg (4.1%) | 75 % | 200 |
| Grain | Strzegom Pszeniczny | 1 kg (13.5%) | 81 % | 6 |
| Grain | Amber Malt | 0.3 kg (4.1%) | 75 % | 43 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (4.1%) | 79 % | 16 |
| Sugar | Candi Sugar, Clear | 0.5 kg (6.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | Fermentum Mobile |