

# Bombel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **14.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP@Lager	3.5 kg (55.6%)	82 %	6
Grain	Strzegom Monachijski typ I	2 kg (31.7%)	79 %	16
Sugar	Candi Sugar, Amber	0.35 kg (5.6%)	78.3 %	148
Sugar	Candi Sugar, Dark	0.45 kg (7.1%)	78.3 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	12.5 %
Boil	Hallertau	20 g	40 min	7.1 %
Boil	Hallertau	10 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	150 ml	Gozdawa