

Belgian Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **20.5**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (39.6%)	82 %	4
Grain	Viking Pale Ale malt	2.3 kg (30.4%)	80 %	5
Grain	Strzegom Pszeniczny	0.75 kg (9.9%)	81 %	6
Grain	Special B Castle	0.4 kg (5.3%)	70 %	300
Grain	Abbey Castle	0.3 kg (4%)	80 %	45
Grain	Carafa II Special	0.07 kg (0.9%)	70 %	1110
Sugar	Syrop kandyzowany ciemny	0.75 kg (9.9%)	50 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	29 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile
Drożdże namnożone w starterze 1l 10 Blg.				