

# Belgian Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **16.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (61.4%)	80.5 %	6
Grain	Viking Wheat Malt	0.5 kg (8.8%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (8.8%)	78 %	18
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.3%)	73 %	120
suszone owoce				
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	Special B Malt	0.1 kg (1.8%)	65.2 %	315
orzech, śliwka ,rodzynki, karmel				
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601
Sugar	Candi Sugar, Clear	0.5 kg (8.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	25 g	80 min	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	120 ml	Fermentum Mobile