

## Belgian dubbel nr.37

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.6**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Biscuit Malt	0.3 kg (5.5%)	79 %	45
Grain	Briess - Carapils Malt	0.2 kg (3.6%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	35 g	55 min	5.4 %
Boil	Styrian Golding	30 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	10 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	cukier candyzowany jansny	0.6 g	Primary	7 day(s)
Fining	mech irlandzki	5 g	Boil	10 min