

# Belgian Dubbel z homebrewing.pl

- Gravity **18.9 BLG**
- ABV ---
- IBU **14**
- SRM **18.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Strzegom Karmel 300	0.4 kg (5.6%)	70 %	299
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Sugar	cukier kandyzowany	0.5 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	4.4 %
Boil	Hallertau Spalt Select	15 g	10 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	500 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	rodzynki	300 g	Boil	20 min