

BROMALE Dubbel

- Gravity **16 BLG**
- ABV ---
- IBU **27**
- SRM **26.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **25 C**, Time **62 min**
- Temp **35 C**, Time **72 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **25.8C**
- Add grains
- Keep mash **62 min** at **25C**
- Keep mash **72 min** at **35C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (71.4%) | 85 % | 8 |
| Grain | Biscuit Malt | 0.5 kg (8.9%) | 79 % | 45 |
| Grain | Castle Abbey Malt | 0.5 kg (8.9%) | 75 % | 45 |
| Grain | Special B Malt | 0.2 kg (3.6%) | 70 % | 350 |
| Grain | Caraaroma | 0.4 kg (7.1%) | 78 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Bramling | 40 g | 60 min | 5.3 % |
| Aroma (end of boil) | Brewers Gold | 20 g | 15 min | 5.6 % |
| Dry Hop | Hallertau | 30 g | 7 day(s) | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------|-------|------|--------|
| Flavor | rodzynki | 100 g | Boil | 10 min |
| Flavor | cukier kandyzowany | 250 g | Boil | 10 min |