

## DD

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **13.6**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.35 kg (52.8%)	81 %	4
Grain	Pszeniczny	1 kg (22.5%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.1 kg (2.2%)	71 %	600
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (11.2%)	73 %	120
Sugar	sacharoza	0.5 kg (11.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	East Kent Goldings	5 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile