

.DUBBEL

- Gravity **17.5 BLG**
- ABV ---
- IBU **23**
- SRM **18**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (51.1%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (29.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.3%) | 85 % | 4 |
| Grain | Abbey Castle | 0.3 kg (4.4%) | 80 % | 45 |
| Grain | Special B Malt | 0.3 kg (4.4%) | 65.2 % | 315 |
| Sugar | cukier kandyzowany | 0.25 kg (3.6%) | 100 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 150 ml | Fermentum Mobile |