

# DUBBEL

- Gravity **17.5 BLG**
- ABV ---
- IBU **22**
- SRM **26.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (40%)	80 %	4
Grain	Viking Pale Ale malt	1.8 kg (30%)	80 %	5
Grain	Pszeniczny	0.6 kg (10%)	85 %	4
Grain	Abbey Castle	0.24 kg (4%)	80 %	45
Grain	Special B Malt	0.3 kg (5%)	65.2 %	315
Grain	Strzegom Czekoladowy 400	0.06 kg (1%)	68 %	400
Sugar	Syrop kandyzowany	0.6 kg (10%)	100 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	12.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	40 ml	Fermentum Mobile
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## Notes

- FM26 - starter 1L - 110g ekstraktu suchego.  
Cukier kandyzowany - trój etapowo - 1kg cukru, 240g wody x 3, 13g DAP, 143°C  
Ciemnoczerwony syrop bogaty w smak rodzynek i śliwek, palonej kawy z rumem, złożony karmelowy (cukierki toffi lub karmelki).  
*Dec 15, 2016, 10:21 AM*
- Syrop kandyzowany - rewelacja. Bardzo złożony smak i aromat.  
Zdecydowanie do powtórzenia w tripplu.  
*Dec 27, 2016, 10:31 PM*