

## Dubbel 3.0

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **17.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.6%)	79 %	10
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45
Sugar	Candi Sugar, Dark	0.5 kg (8.3%)	78.3 %	542
Grain	Carafa II	0.01 kg (0.2%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	12 %
Boil	East Kent Goldings	10 g	60 min	4 %
Whirlpool	East Kent Goldings	20 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1600 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
Other	Candi Sugar, Dark	500 g	Boil	15 min