

# Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **25**
- SRM **15.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński                       | 2.5 kg (70.4%) | 81 %  | 4   |
| Grain | Abbey Malt Weyermann             | 0.3 kg (8.5%)  | 75 %  | 45  |
| Grain | Strzegom Karmel 150              | 0.1 kg (2.8%)  | 75 %  | 150 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (2.8%)  | 73 %  | 120 |
| Grain | Caraaroma                        | 0.1 kg (2.8%)  | 78 %  | 400 |
| Grain | Caraamber                        | 0.2 kg (5.6%)  | 75 %  | 59  |
| Sugar | Cukier kandyzowany brązowy       | 0.25 kg (7%)   | --- % | --- |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Marynka         | 15 g   | 70 min | 8.5 %      |
| Boil    | Sryrian Golding | 7.5 g  | 10 min | 3.5 %      |
| Boil    | Sryrian Golding | 7.5 g  | 0 min  | 3.5 %      |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>             | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM26 Belgijskie Pagórki | Ale         | Liquid      | 30 ml         | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | Rodzynki    | 100 g         | Boil           | 10 min      |