

# Dubbel

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **11**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (69.6%)   | 85 %   | 7   |
| Grain | Special B Malt              | 0.15 kg (2.6%) | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.5%)  | 72 %   | 236 |
| Grain | Pilzneński                  | 1 kg (17.4%)   | 81 %   | 4   |
| Sugar | Cukier biały                | 0.4 kg (7%)    | 100 %  | 0   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 17 g   | 60 min | 12.5 %     |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory       |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Slant | 100 ml | Fermentum Mobile |