

# 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