

# Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **13**
- SRM **18.1**
- 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 **30.1 liter(s)**
- Total mash volume **38.7 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 **30.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 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 (43.9%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (32.9%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (11%)	85 %	5
Grain	Abbey Malt Weyermann	0.4 kg (4.4%)	75 %	45
Grain	Strzegom Monachijski typ II	0.2 kg (2.2%)	79 %	22
Sugar	Candi Sugar, Dark	0.5 kg (5.5%)	78.3 %	542
Grain	Carafa II	0.01 kg (0.1%)	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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM27 Artefakty trapistów	Ale	Liquid	1600 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Candi Sugar, Dark	500 g	Boil	15 min