

# Dubbel

- Gravity **18.4 BLG**
- ABV ---
- IBU **22**
- SRM **19.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Viking Vienna Malt	1 kg (14.1%)	79 %	7
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Grain	Strzegom Karmel 300	0.4 kg (5.6%)	70 %	299
Sugar	Brown Sugar, Light	0.5 kg (7%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Spalt	10 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	2000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	cukier	500 g	Boil	10 min
Fining	whirlflock t	1.25 g	Boil	15 min