

# Dubbel - Dori

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **19**
- SRM **15.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Strzegom Karmel 300	0.4 kg (5.6%)	70 %	299
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Sugar	Brown Sugar, Dark	0.5 kg (7%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Aroma (end of boil)	Hallertau Spalt Select	15 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	125 ml	Fermentum Mobile