

# Dubbel na Sezon

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **25.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2.5 kg (39.1%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5
Grain	Viking Red Ale malt	0.5 kg (7.8%)	70 %	80
Grain	Strzegom Karmel 300	0.5 kg (7.8%)	70 %	299
Grain	Cara Gold Castlemalting	0.5 kg (7.8%)	78 %	120
Sugar	Candi Sugar, Amber	0.3 kg (4.7%)	78.3 %	148
Grain	Extra black	0.1 kg (1.6%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	4.6 %
Boil	Styrian Golding	20 g	40 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1 ml	Fermentum Mobile