

# Dubbel plus

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **25**
- SRM **13**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **2 %**
- Size with trub loss **32.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **39.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (65%)	80 %	4
Grain	Briess - Pale Ale Malt	2 kg (20%)	80 %	7
Grain	Strzegom Karmel 300	0.5 kg (5%)	70 %	299
Sugar	Brown Sugar, Dark	0.5 kg (5%)	100 %	99
Grain	Carabelge	0.5 kg (5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Styrian Golding	25 g	20 min	3.6 %
Aroma (end of boil)	Styrian Golding	25 g	10 min	3.6 %
Dry Hop	Styrian Golding	50 g	3 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	114.29 ml	Fermentum Mobile