

# Dubelek

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **15**
- SRM **14.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (71.4%)	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg (8.9%)	75 %	45
Grain	Special B Malt	0.25 kg (4.5%)	65.2 %	315
Grain	Czekoladowy	0.1 kg (1.8%)	60 %	788
Sugar	Cukier kandyzowany	0.75 kg (13.4%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	60 min	3.6 %
Boil	Styrian Golding	10 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile