

# Dubelt - Dubbel

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **28.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (41.7%)	81 %	5
Grain	Weyermann - Vienna Malt	1 kg (16.7%)	81 %	8
Grain	Weyermann - Pale Wheat Malt	0.5 kg (8.3%)	85 %	5
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45
Grain	Special B Malt	0.5 kg (8.3%)	65.2 %	400
Sugar	Candi Sugar, Amber	1 kg (16.7%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile