

# Belgian Dubbel Twój Browar

- Gravity **15.9 BLG**
- ABV ---
- IBU **18**
- SRM **21.1**
- 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 **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) Bel      | 3.8 kg (59.4%) | 78 %   | 6   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (10.9%) | 78 %   | 16  |
| Grain | Special B Malt             | 0.3 kg (4.7%)  | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 20L | 0.25 kg (3.9%) | 75 %   | 39  |
| Grain | Aroma CastleMalting        | 0.2 kg (3.1%)  | 78 %   | 100 |
| Sugar | Candi Sugar, Amber         | 0.3 kg (4.7%)  | 78.3 % | 148 |
| Sugar | Candi Sugar, Dark          | 0.25 kg (3.9%) | 78.3 % | 542 |
| Grain | Strzegom Pilzneński        | 0.6 kg (9.4%)  | 80 %   | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 70 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |        |        |                  |
|----------------------------|-----|--------|--------|------------------|
| FM26 Belgijskie<br>Pagórki | Ale | Liquid | 130 ml | Fermentum Mobile |
|----------------------------|-----|--------|--------|------------------|