

#23 Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **21.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | Pilzneński | 5.7 kg (81.2%) | 81 % | 4 |
| Grain | Abbey Castle | 0.27 kg (3.8%) | 80 % | 45 |
| Grain | Special B Malt | 0.28 kg (4%) | 65.2 % | 350 |
| Grain | Weyermann - Carafa III | 0.07 kg (1%) | 1 % | 1300 |
| Sugar | Candi Sugar, Dark | 0.7 kg (10%) | 78.3 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 17 g | 60 min | 10.2 % |
| Boil | lunga | 15 g | 15 min | 10.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|---------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Liquid | 1200 ml | Wyeast Labs |