

#26 BELGIAN DUBBEL

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **18.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Strzegom Pale Ale	2.25 kg (32.1%)	79 %	6
Grain	Strzegom Pszeniczny	0.75 kg (10.7%)	81 %	6
Grain	Abbey Malt Weyermann	0.3 kg (4.3%)	75 %	45
Grain	Special B Malt	0.3 kg (4.3%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.3 kg (4.3%)	78.3 %	542
Na ostanie 10 min gotowania				
Sugar	Candi Sugar, Clear	0.1 kg (1.4%)	78.3 %	2
Na ostanie 10 min gotowania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	6 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew T-58	Ale	Slant	300 ml	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	candi sugar, dark	300 g	Boil	10 min
Flavor	candi sugar, clear	100 g	Boil	10 min
Fining	whirlfloc	0.5 g	Boil	10 min