

- Gravity **17.2 BLG**
- ABV ---
- IBU **21**
- SRM **16.8**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Pilsen Malt	3.2 kg (62.7%)	80.5 %	3.5
Grain	Weyermann - Abbey Malt	1 kg (19.6%)	50 %	45
Sugar	Candi Sugar, Clear	0.3 kg (5.9%)	78.3 %	2
Sugar	Candi Sugar, Dark	0.1 kg (2%)	78.3 %	542
Grain	Weyermann - Carapils	0.5 kg (9.8%)	78 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	15 min	3.7 %
Boil	Huell Melon	10 g	15 min	9.3 %
Boil	Marynka	8 g	60 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	50 ml	White Labs