

# Belgian Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **8**
- 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 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.6%)	80 %	4
Grain	Abbey Malt Weyermann	0.6 kg (9%)	75 %	45
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150
Grain	Weyermann Caramunich II	0.2 kg (3%)	--- %	---
Grain	Weyermann Caraaroma	0.2 kg (3%)	--- %	---
Sugar	cukier kandyzowany brązowy	0.5 kg (7.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Boil	Styrian Golding	15 g	1 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis
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