

# Belgian Dubbel 17

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **17.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **4 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **4 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (72.4%)	79 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (13.3%)	79 %	22
Grain	Special B Malt	0.3 kg (5.7%)	65.2 %	315
Grain	Strzegom Czekoladowy 400	0.25 kg (4.8%)	68 %	400
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Cukier biały	200 g	Boil	60 min
Flavor	Cukier kandyzowany płynny	200 g	Boil	15 min
Flavor	Cukier kandyzowany trzcinowy	250 g	Boil	15 min