

# Belgian Dubbel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **17**
- SRM **16**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **35 C**, Time **30 min**
- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **30 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (43.2%)	85 %	7
Grain	Monachijski	1 kg (21.6%)	80 %	16
Grain	Pilzneński	1 kg (21.6%)	81 %	4
Grain	Viking melanoidynowy	0.3 kg (6.5%)	75 %	60
Grain	Pszeniczny	0.25 kg (5.4%)	85 %	4
Grain	Jęczmień palony	0.08 kg (1.7%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Cascade	15 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Strong Ale	Ale	Liquid	125 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany	500 g	Boil	15 min
Flavor	Rodzynki	100 g	Boil	15 min