

# Belgian Dubbel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **21**
- SRM **13.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (54.8%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (28.6%)	79 %	10
Grain	Strzegom Karmel 300	0.2 kg (4.8%)	70 %	299
Grain	Karmelowy Czerwony	0.2 kg (4.8%)	75 %	59
Sugar	cukier ciemny kandyzowany	0.3 kg (7.1%)	100 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	7.1 %
Boil	Hallertau Spalt Select	15 g	60 min	3.4 %
Aroma (end of boil)	Oktawia	20 g	2 min	7.1 %
Aroma (end of boil)	Hallertau Spalt Select	15 g	2 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew BE-256	Ale	Slant	200 ml	Fermentis
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