

## Belgian Dubbel II

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **23.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **13 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (44.1%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (22.8%)	82 %	4
Grain	Strzegom Pszeniczny	0.6 kg (9.1%)	81 %	6
Grain	Abbey Castle	0.5 kg (7.6%)	80 %	45
Grain	Special B Castle	0.3 kg (4.6%)	70 %	300
Grain	Weyermann - Special W	0.2 kg (3%)	78 %	200
Grain	Carafa III	0.07 kg (1.1%)	70 %	1110
Sugar	Cukier kandyzowany ciemny	0.5 kg (7.6%)	50 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	13.9 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP500 - Monastery Ale Yeast	Ale	Slant	150 ml	White Labs