

Dubbel

- Gravity **16.2 BLG**
- ABV ---
- IBU **16**
- SRM **18.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-14.3 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 3.5 kg | 78 % | 7 |
| Grain | Vienna Malt | 1 kg | 78 % | 9 |
| Grain | Pszeniczny | 0.5 kg | 85 % | 4 |
| Grain | Biscuit Malt | 0.3 kg | 79 % | 60 |
| Grain | Fawcett - Pale Crystal | 0.3 kg | 79 % | 85 |
| Grain | Special B Malt | 0.1 kg | 65.2 % | 425 |
| Sugar | Samodzielnie kandyzowany | 0.25 kg | 100 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Styrian Goldings | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale | Slant | 100 ml | White Labs |
|-----------------------------|-----|-------|--------|------------|