

# Dubbel

---

- Gravity **16 BLG**
- ABV ---
- IBU **16**
- SRM **19.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **53.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **45.5 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 **35.4 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 **28.6 liter(s)** of **76C** water or to achieve **53.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.6 kg (5.3%)	79 %	60
Grain	Fawcett - Pale Crystal	0.4 kg (3.5%)	79 %	85
Grain	Special B Malt	0.1 kg (0.9%)	65.2 %	425
Grain	Briess - Pilsen Malt	7 kg (61.9%)	80.5 %	2
Grain	Briess - Pale Ale Malt	2 kg (17.7%)	80 %	7
Adjunct	candi syrup	1.2 kg (10.6%)	96.1 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Styrian Goldings	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Slant	1000 ml	Mangrove Jack's