

# Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **20.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (66%)	80 %	4
Grain	Monachijski	1 kg (18.9%)	80 %	15
Grain	Special B	0.3 kg (5.7%)	80 %	290
Grain	CaraMunich	0.2 kg (3.8%)	80 %	80
Sugar	Candi Sugar, Dark	0.3 kg (5.7%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	60 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M41 Belgian Ale	Ale	Dry	9 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min