

Dubbel

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **24.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **35 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **70C**
- Keep mash **1 min** at **75C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (63.8%)	80 %	4
Grain	Monachijski	1 kg (12.8%)	80 %	16
Grain	Weyermann Caramunich 3	0.5 kg (6.4%)	76 %	150
Grain	Caramunich® typ I	0.5 kg (6.4%)	73 %	80
Grain	Caraaroma	0.5 kg (6.4%)	78 %	400
Sugar	Candi Sugar, Dark	0.34 kg (4.3%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.3 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	14.3 %