

# Dubbel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **12**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (55.6%)	85 %	7
Grain	Strzegom Wiedeński	1.2 kg (16.7%)	79 %	10
Grain	Abbey Malt Weyermann	1 kg (13.9%)	75 %	45
Grain	Caramunich® typ I	0.5 kg (6.9%)	73 %	80
Sugar	Brown Sugar, Dark	0.5 kg (6.9%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	70 min	7 %
Aroma (end of boil)	Styrian Golding	15 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rodzynki	200 g	Boil	10 min