

# DUBBEL

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- Gravity **17.1 BLG**
- ABV ---
- IBU **20**
- SRM **16.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt (Strzegom)	5 kg (77.5%)	80 %	4
Grain	Słód wiedeński Viking Malt (Strzegom)	0.4 kg (6.2%)	78 %	8
Grain	Słód Castle Malting - Château Biscuit®	0.2 kg (3.1%)	77 %	50
Grain	Słód Caramunich® Typ I Weyermann®	0.1 kg (1.6%)	77 %	90
Sugar	Cukier kandyzowany biały	0.25 kg (3.9%)	90 %	4
Sugar	Belgijski brązowy cukier kandyzowany	0.5 kg (7.8%)	90 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	90 min	3.65 %
Boil	Fuggles	20 g	30 min	3.65 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis