

# Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **20.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Pilzneński          | 5 kg (69.4%)  | 81 %   | 4   |
| Grain | Monachijski         | 1 kg (13.9%)  | 80 %   | 16  |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.6%) | 70 %   | 299 |
| Grain | Special B Malt      | 0.3 kg (4.2%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber  | 0.5 kg (6.9%) | 78.3 % | 148 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 90 min | 4.5 %      |

## Yeasts

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