

# Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **19.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **30 min**
- Evaporation rate **25 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **53 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **56.4C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	2.23 kg (36.7%)	80.43 %	5
Grain	Pilsner Malt	2 kg (32.9%)	80.43 %	4
Grain	Wheat Malt	0.6 kg (9.9%)	82.61 %	5
Grain	Abbey Malt	0.24 kg (4%)	80 %	44
Grain	Special B	0.5 kg (8.2%)	73.91 %	305
Sugar	Belgian Candi Sugar - Amber/Brown (60L)	0.5 kg (8.2%)	82.61 %	159

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	30 min	10 %
Aroma (end of boil)	Saaz	8 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LALBREW® VOSS KVEIK ALE YEAST	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Citric acid	2.64 g	Mash	60 min
Water Agent	Calcium Chloride (anhydrous)	2 g	Mash	60 min
Water Agent	Gypsum	2 g	Mash	60 min