

# Dubbel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **14.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	0.1 kg (1.3%)	80 %	30
Grain	Abbey Malt Weyermann	0.2 kg (2.7%)	75 %	45
Grain	CaraMunich Type 2 - Weyermann	0.2 kg (2.7%)	71.7 %	120
Grain	Viking Vienna Malt	1 kg (13.3%)	79 %	7
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Adjunct	candi syrup	1 kg (13.3%)	96.1 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Boil	Styrian Goldings	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Slant	625 ml	Mangrove Jack's