

# Dubbel

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **13.8**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (78.9%)	81 %	4
Grain	Strzegom Monachijski typ II	0.25 kg (4.4%)	79 %	22
Grain	Special B Castle Malting	0.25 kg (4.4%)	77 %	290
Grain	Biscuit - Castle Malting	0.2 kg (3.5%)	79 %	45
Sugar	Candi Sugar, Amber	0.5 kg (8.8%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (PL)	20 g	60 min	10.5 %
Boil	Fuggle (UK)	10 g	10 min	3.6 %