

dubbel ale

- Gravity **14.5 BLG**
- ABV ---
- IBU **33**
- SRM **16**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **38 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Lager	8 kg (57.1%)	--- %	3
Grain	Mep©Cara Munich Light	3 kg (21.4%)	--- %	90
Grain	Mep©Caramel	2 kg (14.3%)	--- %	120
Grain	Mep©Wheat	1 kg (7.1%)	--- %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Mosaic	25 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlflock t	2.5 g	Boil	15 min
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