

Dubbel Prosty

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **17**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pilzneński | 3.15 kg (79.7%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.25 kg (6.3%) | 75 % | 45 |
| Grain | Special B Malt | 0.25 kg (6.3%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber | 0.3 kg (7.6%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 9 g | 60 min | 15.5 % |
| Boil | Saaz (Czech Republic) | 8 g | 10 min | 3 % |