

# Dubbeleik

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **13.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.9 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 **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (57.1%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (15%)	82 %	5
Grain	Monachijski	0.7 kg (10.5%)	80 %	16
Grain	Special B Malt	0.3 kg (4.5%)	65.2 %	315
Sugar	Cukier kandyzowany	0.4 kg (6%)	100 %	---
Grain	Caramel/Crystal Malt - 40L	0.25 kg (3.8%)	74 %	79
Grain	Aromatic Malt	0.2 kg (3%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	70 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11 g	Fermentis