

# Dubbell

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **17.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **59.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **41.5 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **44.8 liter(s)** of **76C** water or to achieve **59.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (46.8%)	81 %	4
Grain	Strzegom Monachijski typ I	3.5 kg (25.2%)	79 %	16
Grain	Caramel/Crystal Malt - 40L	1 kg (7.2%)	74 %	90
Grain	Biscuit Malt	0.5 kg (3.6%)	79 %	50
Grain	Special B Castle	0.5 kg (3.6%)	70 %	290
Grain	Weyermann - Spelt Malt	1 kg (7.2%)	81 %	6
Sugar	Cukier kandyzowany	0.5 kg (3.6%)	100 %	400
Grain	Cara Gold Castlemalting	0.4 kg (2.9%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.6 %
Boil	East Kent Goldings	50 g	10 min	4.5 %
Boil	East Kent Goldings	50 g	5 min	5 %
Boil	East Kent Goldings	20 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-256	Ale	Dry	22.5 g	Fermentis

## Notes

- Cukier 60min  
Mech irlandzki 10min  
Brzeczka 15.12  
15.01 dodano dżdże  
Rozlew 16.02  
Blg końc 6  
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