

dubel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **19.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (45.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%) | 79 % | 16 |
| Grain | Caraaroma | 0.5 kg (9.1%) | 78 % | 400 |
| Sugar | cukier kandyzowany | 0.25 kg (4.5%) | 100 % | --- |
| Grain | Special B Malt | 0.25 kg (4.5%) | 65.2 % | 315 |
| Grain | Castle Pale Ale | 1 kg (18.2%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 90 min | 5 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 5 min | 5.1 % |
| Boil | Lublin (Lubelski) | 20 g | 90 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------|-----|-----|------|-----------|
| abbaye | Ale | Dry | 11 g | fermentis |
|--------|-----|-----|------|-----------|