

# Nudny dubel

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **12.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (52.6%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (30.1%)	79 %	6
Grain	Abbey Castle	0.25 kg (3.8%)	80 %	45
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.25 kg (3.8%)	78.3 %	220
Sugar	Candi Sugar, Clear	0.4 kg (6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	200 ml	Wyeast Labs