

# WBP - Dubbel

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- Gravity **17.5 BLG**
- ABV ---
- IBU **24**
- SRM **18.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **57 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **63.1C**
- Add grains
- Keep mash **15 min** at **57C**
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	2.5 kg (68.5%)	80 %	3.5
Grain	Castle Malting - Monachijski Jasny	0.5 kg (13.7%)	80 %	15
Grain	Castle Malting - Abbey	0.25 kg (6.8%)	78 %	45
Grain	Castle Malting - Arome	0.1 kg (2.7%)	78 %	105
Grain	Castle Malting - Cara Blond	0.1 kg (2.7%)	78 %	20
Grain	Castle Malting - Cara Gold	0.1 kg (2.7%)	78 %	120
Grain	Castle Malting - Special B	0.1 kg (2.7%)	77 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	45 min	3.6 %
Boil	Styrian Golding	25 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP500 Monastery Ale	Ale	Liquid	40 ml	White Labs