Belgian Dubbel - BartJan [11]

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **14.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg *(69.8%)*	80.5 %	4
Grain	BESTMALZ - Best Vienna	1 kg *(11.6%)*	80.5 %	9
Grain	Special B Malt	0.5 kg *(5.8%)*	65.2 %	290
Grain	Biscuit Malt	0.5 kg *(5.8%)*	79 %	45
Sugar	Brown Sugar, Light	0.6 kg *(7%)*	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7 %
Boil	Marynka	25 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis