

Session Dubbel

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **15**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (19.6%)	81 %	6
Grain	Simpsons - Crystal Rye	0.2 kg (3.9%)	73 %	177
Grain	Weyermann - Rye Malt	0.5 kg (9.8%)	85 %	7
Grain	BESTMALZ - Best Pilsen	2 kg (39.2%)	80.5 %	4
Grain	Colorado Honig	0.2 kg (3.9%)	79 %	13
Grain	Special B Castle	0.2 kg (3.9%)	70 %	350
Grain	Abbey Castle	0.5 kg (9.8%)	80 %	45
Grain	Strzegom Karmel 150	0.5 kg (9.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Abbey	Ale	Liquid	125 ml	Wyeast Labs
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