

## #83 dubbel

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **12.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 1 kg (29.4%)    | 80 %   | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (29.4%)    | 79 %   | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (29.4%)    | 79 %   | 22  |
| Grain | Caraaroma                   | 0.05 kg (1.5%)  | 78 %   | 400 |
| Grain | strzegom cookie             | 0.025 kg (0.7%) | 75 %   | 45  |
| Grain | Strzegom Czekoladowy 400    | 0.025 kg (0.7%) | 68 %   | 400 |
| Grain | Special B Malt              | 0.05 kg (1.5%)  | 65.2 % | 315 |
| Sugar | Kandyzowany brązowy         | 0.25 kg (7.4%)  | 100 %  | 35  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 20 g   | 60 min | 4.5 %      |

### Yeasts

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

|                                           |     |         |        |             |
|-------------------------------------------|-----|---------|--------|-------------|
| Wyeast - 3787<br>Trappist High<br>Gravity | Ale | Culture | 1500 g | Wyeast Labs |
|-------------------------------------------|-----|---------|--------|-------------|