

# Dubbel

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **17**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (85.4%)	81 %	4
Grain	Biscuit Malt	0.3 kg (7.3%)	79 %	45
Sugar	Candi Sugar, Dark	0.3 kg (7.3%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH 2019	20 g	30 min	8.7 %
Aroma (end of boil)	Lubelski PH 2019	20 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-024 Belgian Ale A	Ale	Slant	150 ml	Omega