

## Dubbel beta

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **15.3**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (70.4%)	80 %	4
Grain	Monachijski	0.5 kg (14.1%)	80 %	16
Grain	Special B Malt	0.05 kg (1.4%)	65.2 %	315
Sugar	Sugar	0.3 kg (8.5%)	100 %	2
Sugar	Candi Sugar, Dark	0.2 kg (5.6%)	100 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	10 %