

# Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **15.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 5 kg (78.1%)   | 81 %   | 4   |
| Grain | Strzegom Wiedeński | 0.25 kg (3.9%) | 79 %   | 10  |
| Grain | Special B Malt     | 0.25 kg (3.9%) | 65.2 % | 350 |
| Sugar | Candi Sugar, Amber | 0.9 kg (14.1%) | 100 %  | 118 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Tettnang        | 30 g   | 60 min | 4 %        |
| Boil    | Styrian Golding | 30 g   | 25 min | 5.25 %     |

## Yeasts

| Name                                | Type | Form   | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| WLP510 - Belgian Bastogne Ale Yeast | Ale  | Liquid | 150 ml | White Labs |
| Starter 1.5L                        |      |        |        |            |