

2. Dubeltówka

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **18.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **71C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Strzegom Wiedeński	0.3 kg (7.5%)	79 %	10
Sugar	Muscovado	0.3 kg (7.5%)	80 %	180
Grain	Caramunich® typ I	0.2 kg (5%)	73 %	80
Grain	Special B Malt	0.2 kg (5%)	65.2 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	35 g	60 min	3.6 %
Boil	Styrian Golding	5 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	70 ml	White Labs