

# BEGIJSKIE Słodowe DUBBEL

- Gravity **18 BLG**
- ABV ---
- IBU **29**
- SRM **11.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **38.4 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28.3 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (74.8%)	85 %	7
Grain	Abbey Castle	1 kg (9.3%)	80 %	45
Grain	Carabelge	1 kg (9.3%)	80 %	30
Grain	Biscuit Malt	0.1 kg (0.9%)	79 %	45
Sugar	Cukier kandyzowany biały	0.6 kg (5.6%)	100 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	9.5 %
Boil	Minstrel	30 g	15 min	4.2 %
Boil	Minstrel	20 g	1 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew Abbaye (Safbrew BE-256)	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	koledra	10 g	Boil	15 min