

Belgian Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **18.5**
- 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 **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.7 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (78%) | 82 % | 4 |
| Grain | Caraaroma | 0.1 kg (2.4%) | 78 % | 400 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.9%) | 75 % | 45 |
| Grain | Special B Malt | 0.1 kg (2.4%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber | 0.5 kg (12.2%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 10.4 % |
| Boil | Tettnang | 20 g | 60 min | 3 % |