

# Belgian Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **15.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.4 kg (64.9%)	80.5 %	4
Grain	Abbey Castle	1 kg (27%)	80 %	45
Grain	Colorado Honig	0.1 kg (2.7%)	79 %	15
Grain	Special B Castle	0.2 kg (5.4%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Oktawia	5 g	20 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11.5 g	Mangrove Jack's