

# Belgian Dubbel II

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **23.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **13 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 2.9 kg (44.1%) | 80 %  | 5    |
| Grain | Viking Pilsner malt       | 1.5 kg (22.8%) | 82 %  | 4    |
| Grain | Strzegom Pszeniczny       | 0.6 kg (9.1%)  | 81 %  | 6    |
| Grain | Abbey Castle              | 0.5 kg (7.6%)  | 80 %  | 45   |
| Grain | Special B Castle          | 0.3 kg (4.6%)  | 70 %  | 300  |
| Grain | Weyermann - Special W     | 0.2 kg (3%)    | 78 %  | 200  |
| Grain | Carafa III                | 0.07 kg (1.1%) | 70 %  | 1110 |
| Sugar | Cukier kandyzowany ciemny | 0.5 kg (7.6%)  | 50 %  | 180  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | lunga                  | 15 g   | 60 min | 10 %       |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 60 min | 13.9 %     |

## Yeasts

| <b>Name</b>                  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------------|-------------|-------------|---------------|-------------------|
| WLP500 - Monastery Ale Yeast | Ale         | Slant       | 150 ml        | White Labs        |