

# Dubbel

- Gravity **16.2 BLG**
- ABV ---
- IBU **16**
- SRM **18.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-14.3 liter(s)** of **76C** water

## Fermentables

| Type  | Name                     | Amount  | Yield  | EBC |
|-------|--------------------------|---------|--------|-----|
| Grain | Pale Malt (2 Row) UK     | 3.5 kg  | 78 %   | 7   |
| Grain | Vienna Malt              | 1 kg    | 78 %   | 9   |
| Grain | Pszeniczny               | 0.5 kg  | 85 %   | 4   |
| Grain | Biscuit Malt             | 0.3 kg  | 79 %   | 60  |
| Grain | Fawcett - Pale Crystal   | 0.3 kg  | 79 %   | 85  |
| Grain | Special B Malt           | 0.1 kg  | 65.2 % | 425 |
| Sugar | Samodzielnie kandyzowany | 0.25 kg | 100 %  | 150 |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Challenger       | 20 g   | 60 min | 7 %        |
| Boil    | Styrian Goldings | 10 g   | 15 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |       |        |            |
|-----------------------------|-----|-------|--------|------------|
| WLP530 - Abbey Ale<br>Yeast | Ale | Slant | 100 ml | White Labs |
|-----------------------------|-----|-------|--------|------------|