

# DUBBEL

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- Gravity **17.1 BLG**
- ABV ---
- IBU **52**
- SRM **16.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (71.6%)    | 80 %   | 4   |
| Grain | Pszeniczny                 | 0.58 kg (8.3%)  | 85 %   | 4   |
| Grain | Special B Malt             | 0.3 kg (4.3%)   | 65.2 % | 315 |
| Grain | Abbey Castle               | 0.3 kg (4.3%)   | 80 %   | 45  |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.4%)   | 68 %   | 400 |
| Grain | Jęczmień palony            | 0.005 kg (0.1%) | 55 %   | 985 |
| Sugar | Cukier kandyzowany         | 0.7 kg (10%)    | 100 %  | 1   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort          | Lublin (Lubelski) | 120 g  | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 80 g   | 15 min | 4 %        |

## Yeasts

| Name                           | Type | Form   | Amount  | Laboratory  |
|--------------------------------|------|--------|---------|-------------|
| Wyeast - Trappist High Gravity | Ale  | Liquid | 1600 ml | Wyeast Labs |