

# Dubbel

- Gravity **16.4 BLG**
- ABV ---
- IBU **28**
- SRM **31.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (73.4%)	81 %	4
Grain	Abbey Castle	0.2 kg (3.7%)	80 %	45
Grain	Special B Malt	0.2 kg (3.7%)	65.2 %	400
Grain	Monachijski	0.5 kg (9.2%)	80 %	13
Grain	Carafa	0.05 kg (0.9%)	70 %	900
Sugar	Cukier Kandyzowany	0.5 kg (9.2%)	--- %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	5.8 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t58	Ale	Dry	11 g	saftbrew

## Extras

Type	Name	Amount	Use for	Time
Other	kolendra	10 g	Boil	10 min