

Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **16.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pale Malt (2 Row) Bel | 5 kg (70.4%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7%) | 79 % | 16 |
| Grain | Special B Malt | 0.3 kg (4.2%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber | 0.5 kg (7%) | 78.3 % | 148 |
| Grain | Weyermann - Carapils | 0.3 kg (4.2%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | English Golding | 30 g | 55 min | 4.8 % |
| Boil | Marynka | 15 g | 55 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Slant | 100 ml | White Labs |