

# 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