

# Dubbel

- Gravity **16.4 BLG**
- ABV ---
- IBU **17**
- SRM **11.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.8 kg (67.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (9.6%)	79 %	22
Grain	Special B Castle	0.24 kg (5.8%)	70 %	350
Grain	Biscuit Malt	0.16 kg (3.8%)	79 %	45
Sugar	Cukier	0.16 kg (3.8%)	100 %	0
Sugar	Cukier kandyzowany brązowy	0.4 kg (9.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	hallertauer taurus	5 g	60 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier	152 g	Bottling	---