

Dubbel

- Gravity **16.2 BLG**
- ABV ---
- IBU **23**
- SRM **18.6**
- 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 **3.25 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Abbey Malt	4 kg (47.1%)	50 %	45
Grain	Strzegom Pale Ale	3.5 kg (41.2%)	79 %	6
Grain	Pszeniczny	1 kg (11.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	60 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Slant	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min
Flavor	cukier kandyzowany	500 g	Mash	5 min