

# Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **28.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2.2 kg (73.3%)	82 %	4
Grain	Special B Castle	0.15 kg (5%)	70 %	350
Grain	Steinbach Vienna Malt	0.15 kg (5%)	79 %	9
Grain	Weyermann pszeniczny czekoladowy	0.1 kg (3.3%)	65 %	1050
Sugar	Candi Sugar, Amber	0.4 kg (13.3%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity 3787	Ale	Liquid	100 ml	Wyeast Labs