

# Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **16.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (77.5%)	80 %	4
Grain	Abbey Castle	0.075 kg (2.3%)	80 %	45
Grain	Special B Malt	0.15 kg (4.7%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.5 kg (15.5%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	90 min	10.5 %
Boil	Magnum	2.5 g	45 min	10.5 %
Boil	Tradition	15 g	10 min	4.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
Other	Suszone drożdże nieaktywne	1 g	Boil	10 min
Other	Roztwór cynku	10 g	Boil	10 min