

# dubbel

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **14.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (71.4%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	0.5 kg (7.1%)	80.5 %	9
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45
Sugar	cukier kand jasny	0.4 kg (5.7%)	--- %	---
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %