

# Dubbel Abry

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- Gravity **17 BLG**
- ABV ---
- IBU **27**
- SRM **18.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **72 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (34.5%)   | 79 %   | 16  |
| Grain | Strzegom Pale Ale          | 1.5 kg (25.9%) | 79 %   | 6   |
| Grain | Biscuit Malt               | 0.7 kg (12.1%) | 79 %   | 45  |
| Sugar | Candi Sugar, Amber         | 0.5 kg (8.6%)  | 78.3 % | 148 |
| Grain | Pszeniczny                 | 1 kg (17.2%)   | 85 %   | 4   |
| Grain | Strzegom Karmel 150        | 0.1 kg (1.7%)  | 75 %   | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Aurora  | 30 g   | 60 min | 8.5 %      |
| Boil    | Golding | 20 g   | 10 min | 3.5 %      |

## Yeasts

| Name                                  | Type | Form  | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Slant | 100 ml | Gozdawa    |