

Dubbeleek

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **13.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.8 kg (57.1%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (15%) | 82 % | 5 |
| Grain | Monachijski | 0.7 kg (10.5%) | 80 % | 16 |
| Grain | Special B Malt | 0.3 kg (4.5%) | 65.2 % | 315 |
| Sugar | Cukier kandyzowany | 0.4 kg (6%) | 100 % | --- |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (3.8%) | 74 % | 79 |
| Grain | Aromatic Malt | 0.2 kg (3%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 70 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale | Dry | 11 g | Fermentis |