

Dubletos

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **12.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 7 kg (78.7%) | 81 % | 4 |
| Grain | Viking melanoidynowy | 0.5 kg (5.6%) | 75 % | 60 |
| Sugar | Candi Sugar, Amber | 0.9 kg (10.1%) | 78.3 % | 148 |
| Grain | Strzegom Wiedeński | 0.5 kg (5.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | First Gold | 15 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 200 ml | Wyeast Labs |