

moja1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **9.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (33.3%) | 80 % | 7 |
| Grain | Acid Malt | 2 kg (33.3%) | 58.7 % | 6 |
| Grain | Abbey Malt Weyermann | 1 kg (16.7%) | 75 % | 45 |
| Grain | Biscuit Malt | 1 kg (16.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Amarillo | 5 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |