

no.16 Belgian Dubbel

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **24**
- SRM **17.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **100 C**, Time **90 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **73C**
- Keep mash **90 min** at **100C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	5 kg (88.5%)	95 %	4
Grain	Biscuit Malt	0.2 kg (3.5%)	79 %	45
Grain	Special B Castle	0.05 kg (0.9%)	70 %	350
Sugar	Candi Sugar, Dark	0.4 kg (7.1%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	90 min	4.5 %
Boil	Kent Goldings	20 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	40 g	Fermentis