

#19 Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **13.6**
- 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 **70 min**
- Evaporation rate **25 %/h**
- Boil size **35.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (72.8%)	80 %	4
Grain	Strzegom Pszeniczny	0.75 kg (9.9%)	83 %	5
Sugar	Brown Sugar, Dark	0.5 kg (6.6%)	100 %	99
Grain	Abbey Castle	0.4 kg (5.3%)	78 %	45
Grain	Special B Castle	0.4 kg (5.3%)	77 %	290

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	145 ml	Fermentis