

- Gravity **17.2 BLG**
- ABV ---
- IBU **21**
- SRM **16.8**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Best Pilsen Malt       | 3.2 kg (62.7%) | 80.5 % | 3.5 |
| Grain | Weyermann - Abbey Malt | 1 kg (19.6%)   | 50 %   | 45  |
| Sugar | Candi Sugar, Clear     | 0.3 kg (5.9%)  | 78.3 % | 2   |
| Sugar | Candi Sugar, Dark      | 0.1 kg (2%)    | 78.3 % | 542 |
| Grain | Weyermann - Carapils   | 0.5 kg (9.8%)  | 78 %   | 3   |

### Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Styrian Goldings | 30 g   | 15 min | 3.7 %      |
| Boil    | Huell Melon      | 10 g   | 15 min | 9.3 %      |
| Boil    | Marynka          | 8 g    | 60 min | 8.4 %      |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 50 ml  | White Labs |