

## #63 dubbel

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (80.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.15 kg (4%)	79 %	22
Sugar	kandyzowany	0.4 kg (10.7%)	--- %	---
Grain	Weyermann - Carapils	0.1 kg (2.7%)	78 %	4
Grain	simpson- DRC	0.05 kg (1.3%)	--- %	---
Grain	Strzegom Karmel 300	0.03 kg (0.8%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	15 min	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Slant	150 ml	Wyeast Labs