

# BEGIJSKIE Słodowe DUBBEL

- Gravity **18 BLG**
- ABV ---
- IBU **29**
- SRM **11.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **38.4 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28.3 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 8 kg (74.8%)  | 85 %  | 7   |
| Grain | Abbey Castle              | 1 kg (9.3%)   | 80 %  | 45  |
| Grain | Carabelge                 | 1 kg (9.3%)   | 80 %  | 30  |
| Grain | Biscuit Malt              | 0.1 kg (0.9%) | 79 %  | 45  |
| Sugar | Cukier kandyzowany biały  | 0.6 kg (5.6%) | 100 % | 20  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 50 g   | 50 min | 9.5 %      |
| Boil    | Minstrel | 30 g   | 15 min | 4.2 %      |
| Boil    | Minstrel | 20 g   | 1 min  | 4.2 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Safbrew Abbaye (Safbrew BE-256) | Ale  | Dry  | 23 g   | Safale     |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | koledra | 10 g   | Boil    | 15 min |