

Belgian Dubbel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **15.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (72.8%)	81 %	4
Grain	Weyermann Caramunich 3	0.3 kg (4.6%)	76 %	150
Grain	Special B Malt	0.4 kg (6.1%)	65.2 %	315
Grain	Biscuit Malt	0.3 kg (4.6%)	79 %	45
Grain	Strzegom Monachijski typ II	0.44 kg (6.7%)	79 %	22
Sugar	Candi Sugar, Clear	0.35 kg (5.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertau Hersbrucker	30 g	60 min	2.5 %
Boil	Marynka	20 g	60 min	8 %

Notes

- [http://www.wiki.piwo.org/Belgian_Dubbel_\(Fokker\),_Piotr_Wypych_\(coder\)](http://www.wiki.piwo.org/Belgian_Dubbel_(Fokker),_Piotr_Wypych_(coder))
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