

## Belgian Dubbel 2

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **34**
- SRM **10.9**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale	2.8 kg (37.8%)	79 %	6
Grain	Viking Malt Monachijski Typ I	2 kg (27%)	79 %	16
Grain	Viking Malt Żytni	1 kg (13.5%)	79 %	8
Grain	Viking Malt Pszczeniczny	1 kg (13.5%)	79 %	6
Grain	Viking Malt Pszczeniczny Karmelowy	0.3 kg (4.1%)	70 %	100
Sugar	Cukier Trzcinowy	0.3 kg (4.1%)	95 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Magnum	20 g	60 min	13.5 %