

# Belgian Dubbel

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **17**
- SRM **16.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt        | 3.8 kg (60.8%) | 80 %   | 5   |
| Grain | Strzegom Pilzneński         | 1 kg (16%)     | 80 %   | 4   |
| Grain | Strzegom Monachijski typ II | 0.7 kg (11.2%) | 79 %   | 22  |
| Grain | Special B Malt              | 0.3 kg (4.8%)  | 65.2 % | 315 |
| Grain | Strzegom Czekoladowy 400    | 0.25 kg (4%)   | 68 %   | 400 |
| Grain | Aroma CastleMalting         | 0.2 kg (3.2%)  | 78 %   | 100 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 70 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Other | Cukier kandyzowany brązowy | 250 g  | Boil    | 15 min |
| Other | Cukier kandyzowany płynny  | 200 g  | Boil    | 15 min |

### Notes

- Do zacierania na ostatnie 15 minut poszedł cukier kandyzowany ciemny płynny 200ml oraz cukier kandyzowany brązowy 250g  
*Jan 5, 2018, 12:49 PM*