

# Belgian dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **17**
- SRM **22.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 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 **15.8 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 **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.8 kg (66.7%)	80 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (12.3%)	79 %	22
Grain	Special B Malt	0.3 kg (5.3%)	65.2 %	315
Grain	crystal 400	0.25 kg (4.4%)	75 %	400
Grain	Aroma CastleMalting	0.2 kg (3.5%)	78 %	100
Sugar	Candi Sugar, Dark	0.25 kg (4.4%)	85 %	400
Sugar	sugar syr	0.2 kg (3.5%)	80 %	69

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- Cukier kandyzowany oraz syrop dodać na ostatnie 15 minut gotowania  
*Nov 16, 2018, 11:21 AM*
- Fermentacja burzliwa ~14 dni startując od 18 stopni brzezki, fermentator w temp pokojowej  
Fermentacja chicha w niżesz temp ~7 dni  
*Nov 16, 2018, 11:21 AM*
- ~6g glukozy /1l piwa przy butelkowaniu  
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