

# Belgian Dubbel

- Gravity **19.3 BLG**
- ABV ---
- IBU **27**
- SRM **14.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Special B Malt	0.25 kg (3.6%)	65.2 %	315
Grain	Biscuit Malt	0.25 kg (3.6%)	79 %	45
Sugar	Belgijski Cukier Kandyzowany	0.5 kg (7.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Hallertau Spalt Select	25 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison	Ale	Slant	160 ml	---