

Belgian Dubbel HB

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **16**
- SRM **23.9**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Sugar | Candi Sugar, Dark | 0.5 kg (7%) | 78.3 % | 542 |
| Grain | Viking Pilsner malt | 4 kg (56.3%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 2 kg (28.2%) | 79 % | 7 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.2%) | 70 % | 299 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.2%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Oktawia | 30 g | 10 min | 7.1 % |
| Boil | Hallertau Spalt Select | 30 g | 55 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - 3522 Belgian Ardennes | Ale | Slant | 150 ml | Wyeast Labs |