

# Belgian Dubble

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- Gravity **17.1 BLG**
- ABV ---
- IBU **21**
- SRM **13.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (74.1%)	75 %	4
Grain	Caramel/Crystal Malt - 40L	0.25 kg (3.7%)	74 %	79
Grain	Weyermann - Caraamber	0.25 kg (3.7%)	75 %	65
Grain	Monachijski	1 kg (14.8%)	75 %	16
Grain	Special B Malt	0.25 kg (3.7%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Aroma (end of boil)	Tradition	25 g	15 min	5.5 %