

dubbel

- Gravity **18.7 BLG**
- ABV ---
- IBU **38**
- SRM **25.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **65.7 C**, Time **60 min**
- Temp **70.8 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **65.7C**
- Keep mash **15 min** at **70.8C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|--------|-----|
| Grain | Pilzński | 3 kg (42.9%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 2.25 kg (32.1%) | 80 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (10.7%) | 80 % | 6 |
| Grain | Abbey Castle | 0.3 kg (4.3%) | 80 % | 45 |
| Grain | Special B Malt | 0.376 kg (5.4%) | 65.2 % | 315 |
| Grain | Carafa I special | 0.075 kg (1.1%) | 70 % | 664 |
| Adjunct | syrop kandyzowany | 0.25 kg (3.6%) | 80 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 10.6 % |
| Boil | Galaxy | 30 g | 5 min | 13.3 % |
| Boil | Relax | 30 g | 0 min | 1 % |
| Dry Hop | Galaxy | 30 g | 7 day(s) | 13.3 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast 3538 Leuven Pale Ale | Ale | Slant | 320 ml | wyeast |