

# dubbel

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- 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 **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast 3538 Leuven Pale Ale	Ale	Slant	320 ml	wyeast