

## Dubbel 2.0

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **17**
- SRM **19.8**
- 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 **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **34.7 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (48.7%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (24.4%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (12.2%)	85 %	5
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	45
Grain	Strzegom Wiedeński	0.2 kg (2.4%)	79 %	10
Sugar	Candi Sugar, Dark	0.5 kg (6.1%)	78.3 %	542
Grain	Carafa II	0.01 kg (0.1%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	5.8 %
Boil	Saaz (Czech Republic)	20 g	60 min	4 %
Whirlpool	Saaz (Czech Republic)	20 g	10 min	4 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Belgian Ardennes	Ale	Slant	300 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Candi Sugar, Dark	500 g	Boil	30 min