

Dubbel 2

- Gravity **16.1 BLG**
- ABV ---
- IBU **42**
- SRM **24.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pale Ale | 3 kg (46.9%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (31.3%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (7.8%) | 85 % | 4 |
| Grain | Abbey Castle | 0.4 kg (6.3%) | --- % | 89 |
| Grain | Coffee Castle Malting | 0.2 kg (3.1%) | --- % | 500 |
| Grain | Czekoladowy Castle | 0.3 kg (4.7%) | --- % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Summit | 30 g | 60 min | 14 % |
| Boil | Ahtanum | 20 g | 5 min | 5 % |
| Boil | Glacier | 20 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| Safale US-05 01.01.2018r | Ale | Slant | 300 ml | --- |