

Dubbel

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **13.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (61.3%)	80 %	4
Grain	Strzegom Monachijski typ 1	0.5 kg (7.7%)	79 %	15
Grain	Biscuit Malt	0.25 kg (3.8%)	79 %	50
Sugar	cukier kandyzowany	0.5 kg (7.7%)	100 %	---
Grain	Carafa II	0.02 kg (0.3%)	70 %	1200
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	4
Grain	Special B Castle	0.25 kg (3.8%)	70 %	350
Grain	Aroma CastleMalting	0.25 kg (3.8%)	78 %	100
Grain	Cara Ruby Castle	0.25 kg (3.8%)	72 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %
Boil	Hallertau	34 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	300 ml	---