

# dubbel

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **24**
- SRM **22.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (68.2%)	80 %	7
Grain	Pszeniczny	0.5 kg (11.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.5 kg (11.4%)	75 %	45
Grain	Weyermann - Carafa I	0.15 kg (3.4%)	70 %	690
Sugar	Candi Sugar, Dark	0.25 kg (5.7%)	78.3 %	220

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeastbelgian abbey	Ale	Slant	60 ml	wyeast