

# Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **21.1**
- 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 **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (60.1%)	80 %	3
Grain	Arome	0.7 kg (11.1%)	80 %	100
Grain	Pszeniczny jasny	0.5 kg (7.9%)	80 %	5
Grain	Abbey	0.3 kg (4.7%)	80 %	45
Grain	Special B	0.3 kg (4.7%)	80 %	280
Grain	Carafa special	0.07 kg (1.1%)	80 %	600
Sugar	Syrop kandyzowany	0.65 kg (10.3%)	100 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12 %
Boil	Styrian Goldings	40 g	10 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Ardennes	Ale	Liquid	800 ml	Wyeast