

# Dubbel

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **12**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (61.5%)   | 80 %   | 5   |
| Grain | Pszenica niesłodowana       | 1 kg (15.4%)   | 75 %   | 3   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%)  | 79 %   | 22  |
| Grain | Biscuit Malt                | 0.25 kg (3.8%) | 79 %   | 45  |
| Grain | Special B Malt              | 0.25 kg (3.8%) | 65.2 % | 315 |
| Sugar | cukier                      | 0.5 kg (7.7%)  | 90 %   | 40  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 20 g   | 60 min | 10 %       |
| Boil    | Cascade | 10 g   | 10 min | 6 %        |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 100 ml | White Labs |