

# 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