

Dubbel

- Gravity **17.4 BLG**
- ABV ---
- IBU **23**
- SRM **23**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **35 C**, Time **15 min**
- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (56.3%) | 85 % | 7 |
| Grain | Strzegom Wiedeński | 1.5 kg (21.1%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.5 kg (7%) | 79 % | 45 |
| Grain | Special B Malt | 0.3 kg (4.2%) | 65.2 % | 315 |
| Grain | Caramunich Malt | 0.3 kg (4.2%) | 71.7 % | 110 |
| Grain | Pszeniczny | 0.3 kg (4.2%) | 85 % | 4 |
| Grain | Carawheat (GR) | 0.1 kg (1.4%) | 68 % | 79 |
| Grain | Carafa0,1 | 0.1 kg (1.4%) | 70 % | 664 |

Hops

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

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | cukier trzcinowy | 500 g | Boil | 15 min |
| Flavor | rodzynki | 100 g | Boil | 15 min |