

# Dubbel Next Episode

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- Gravity **17.5 BLG**
- ABV ---
- IBU **23**
- SRM **17.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.35 kg (49.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (14.5%)	79 %	16
Grain	Pszeniczny	0.4 kg (14.5%)	81 %	4
Grain	Abbey Malt Weyermann	0.11 kg (4%)	75 %	45
Grain	Special B Malt	0.11 kg (4%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.27 kg (9.8%)	78.3 %	148
Grain	Caramunich® typ I	0.11 kg (4%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	5 g	10 min	3.2 %