

Dubbel Next Episode

- Gravity **17.5 BLG**
- ABV **7.5 %**
- 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 % |