

# Dubbel Prosty

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **17**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 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 **10.9 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 **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.15 kg (79.7%)	81 %	4
Grain	Abbey Malt Weyermann	0.25 kg (6.3%)	75 %	45
Grain	Special B Malt	0.25 kg (6.3%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.3 kg (7.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	9 g	60 min	15.5 %
Boil	Saaz (Czech Republic)	8 g	10 min	3 %