

Dubbel ver. 2016

- Gravity **18.7 BLG**
- ABV ---
- IBU **29**
- SRM **26.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **2 min**
- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **2 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (43.9%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (5.3%) | 80 % | 16 |
| Grain | Castle Pale Ale | 1 kg (17.5%) | 80 % | 8 |
| Grain | Pszeniczny | 0.5 kg (8.8%) | 85 % | 4 |
| Grain | Carafa | 0.3 kg (5.3%) | 70 % | 664 |
| Grain | Abbey Castle | 0.5 kg (8.8%) | 80 % | 45 |
| Grain | zakwaszający | 0.1 kg (1.8%) | 60 % | 10 |
| Sugar | cukier | 0.5 kg (8.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Marynka | 15 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-------|--------|-------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 30 ml | White Labs |
|-----------------------------------|-------|--------|-------|------------|