

## 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
-----------------------------------	-------	--------	-------	------------