

## Belgijski dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **17**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **69 C**, Time **0 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **0 min** at **69C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt - pilzneński	4 kg (63.5%)	82 %	4
Grain	Carabelge	1 kg (15.9%)	80 %	33
Grain	Carahell	0.3 kg (4.8%)	77 %	26
Sugar	cukier kandyzowany	0.5 kg (7.9%)	--- %	---
Grain	Karmelowy Special B	0.5 kg (7.9%)	65.2 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	55 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	500 g	Boil	15 min