Dubbell

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **17**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **40.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **43.9 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg *(48.1%)*	81 %	4
Grain	Strzegom Monachijski typ I	3 kg *(22.2%)*	79 %	16
Grain	Caramel/Crystal Malt - 40L	1 kg *(7.4%)*	74 %	90
Grain	Biscuit Malt	1 kg *(7.4%)*	79 %	50
Grain	Special B Castle	0.5 kg *(3.7%)*	70 %	290
Grain	Weyermann - Spelt Malt	1 kg *(7.4%)*	81 %	6
Sugar	Cukier kandyzowany	0.5 kg *(3.7%)*	100 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7.6 %
Boil	East Kent Goldings	40 g	10 min	4.5 %
Boil	East Kent Goldings	40 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	22.5 g	Fermentis

Notes

- Cukier 60min
  Mech irlandzki 10min
  Brzeczka 15.06
  Burzliwa 14 dni
  Cicha 14 dni
  Rozlew 12.10
  Blg start 15,5
  Blg końcowe 1,5
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