

## #11 Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **19**
- SRM **15.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 5 kg (78.1%)   | 81 %   | 4   |
| Grain | Strzegom Wiedeński | 0.25 kg (3.9%) | 79 %   | 8   |
| Grain | Special B Malt     | 0.25 kg (3.9%) | 65.2 % | 350 |
| Sugar | Candi Sugar, Amber | 0.9 kg (14.1%) | 100 %  | 118 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 3.5 %      |
| Boil    | Styrian Golding       | 30 g   | 25 min | 5.25 %     |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale  | Liquid | 150 ml | White Labs |
| Starter 1.5L             |      |        |        |            |

### Notes

- Fermentacja cicha w 11-14 stopniach.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

*Jul 6, 2019, 8:56 AM*