

#26 BELGIAN DUBBEL

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **18.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------------------------|----------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (42.9%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.25 kg (32.1%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.75 kg (10.7%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.3%) | 75 % | 45 |
| Grain | Special B Malt | 0.3 kg (4.3%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 0.3 kg (4.3%) | 78.3 % | 542 |
| Na ostanie 10 min gotowania | | | | |
| Sugar | Candi Sugar, Clear | 0.1 kg (1.4%) | 78.3 % | 2 |
| Na ostanie 10 min gotowania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 6 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

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

| | | | | |
|--------------|-----|-------|--------|-----|
| Safbrew T-58 | Ale | Slant | 300 ml | --- |
|--------------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | candi sugar, dark | 300 g | Boil | 10 min |
| Flavor | candi sugar, clear | 100 g | Boil | 10 min |
| Fining | whirlfloc | 0.5 g | Boil | 10 min |