

- Gravity **17.2 BLG**
- ABV ---
- IBU **21**
- SRM **16.8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Best Pilsen Malt | 3.2 kg (62.7%) | 80.5 % | 3.5 |
| Grain | Weyermann - Abbey Malt | 1 kg (19.6%) | 50 % | 45 |
| Sugar | Candi Sugar, Clear | 0.3 kg (5.9%) | 78.3 % | 2 |
| Sugar | Candi Sugar, Dark | 0.1 kg (2%) | 78.3 % | 542 |
| Grain | Weyermann - Carapils | 0.5 kg (9.8%) | 78 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Styrian Goldings | 30 g | 15 min | 3.7 % |
| Boil | Huell Melon | 10 g | 15 min | 9.3 % |
| Boil | Marynka | 8 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 50 ml | White Labs |