

Belgian Dubbel 2

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **34**
- SRM **10.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Malt Pale Ale | 2.8 kg (37.8%) | 79 % | 6 |
| Grain | Viking Malt Monachijski Typ I | 2 kg (27%) | 79 % | 16 |
| Grain | Viking Malt Żytni | 1 kg (13.5%) | 79 % | 8 |
| Grain | Viking Malt Pszczeniczny | 1 kg (13.5%) | 79 % | 6 |
| Grain | Viking Malt Pszczeniczny Karmelowy | 0.3 kg (4.1%) | 70 % | 100 |
| Sugar | Cukier Trzcinowy | 0.3 kg (4.1%) | 95 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |
| Boil | Magnum | 20 g | 60 min | 13.5 % |