

# Belgian Dubbel

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **17**
- SRM **16.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (60.8%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (16%)	80 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (11.2%)	79 %	22
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	315
Grain	Strzegom Czekoladowy 400	0.25 kg (4%)	68 %	400
Grain	Aroma CastleMalting	0.2 kg (3.2%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	70 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier kandyzowany brązowy	250 g	Boil	15 min
Other	Cukier kandyzowany płynny	200 g	Boil	15 min

### Notes

- Do zacierania na ostatnie 15 minut poszedł cukier kandyzowany ciemny płynny 200ml oraz cukier kandyzowany brązowy 250g  
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