

# Belgian Dubbel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **30**
- SRM **14.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **49 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **49 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (61.2%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (13.6%)	79 %	10
Grain	Amber Malt	0.3 kg (4.1%)	75 %	43
Sugar	Candi Sugar, Amber	0.5 kg (6.8%)	78.3 %	148
Grain	Strzegom Barwiący	0.05 kg (0.7%)	68 %	1300
Grain	Weyermann - Pale Ale Malt	1 kg (13.6%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Saaz (USA)	10 g	20 min	3.75 %
Boil	Saaz (USA)	10 g	5 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa	Ale	Slant	1000 ml	---