

# Belgian Dubbel

- Gravity **17.7 BLG**
- ABV ---
- IBU **25**
- SRM **25.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **64 C**, Time **0 min**
- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **12.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **0 min** at **64C**
- Keep mash **70 min** at **69C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.71 kg (36.5%)	81 %	4
Grain	Strzegom Wiedeński	1.71 kg (36.5%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.34 kg (7.3%)	75 %	150
Grain	Strzegom Karmel 600	0.13 kg (2.8%)	68 %	601
Grain	Płatki pszeniczne	0.34 kg (7.3%)	85 %	3
Sugar	Demerara Sugar	0.11 kg (2.4%)	100 %	16
Sugar	rodzynki/raisins (flameout)	0.34 kg (7.3%)	62 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17.14 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	120 ml	Gozdawa