

# Belgian Dubbel 50l

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **18.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **51.8 liter(s)**

## Steps

- Temp **35 C**, Time **30 min**
- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **38.8 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **30 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.8 kg (60.2%)	85 %	7
Grain	Strzegom Wiedeński	2 kg (15.4%)	79 %	10
Grain	Biscuit Malt	1 kg (7.7%)	79 %	45
Grain	Special B Malt	0.7 kg (5.4%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.6 kg (4.6%)	76 %	150
Grain	Pszeniczny	0.5 kg (3.9%)	85 %	4
Grain	Weyermann - Carawheat	0.2 kg (1.5%)	77 %	97
Grain	Carafa	0.15 kg (1.2%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.7 %
Boil	Cascade	60 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	240 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany	1000 g	Boil	15 min
Flavor	Rodzynki	200 g	Boil	15 min