

## Double#no#trouble

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- Gravity **18 BLG**
- ABV ---
- IBU **24**
- SRM **16.8**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield  | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Castle Pale Ale       | 3.45 kg (51.5%) | 80 %   | 8   |
| Grain | Strzegom Wiedeński    | 1 kg (14.9%)    | 79 %   | 10  |
| Grain | Pszeniczny            | 0.68 kg (10.1%) | 85 %   | 4   |
| Grain | Caramunich® typ I     | 0.5 kg (7.5%)   | 73 %   | 80  |
| Sugar | Candi Sugar, Amber    | 0.5 kg (7.5%)   | 78.3 % | 120 |
| Grain | Special B Castle      | 0.25 kg (3.7%)  | 70 %   | 350 |
| Grain | Carabelge             | 0.15 kg (2.2%)  | 80 %   | 30  |
| Sugar | Corn Sugar (Dextrose) | 0.17 kg (2.5%)  | 100 %  | 0   |

### Hops

| Use for    | Name   | Amount | Time   | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Aramis | 35 g   | 80 min | 5.9 %      |
| Boil       | Aramis | 15 g   | 15 min | 5.9 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory      |
|---------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Slant | 300 ml | Mangrove Jack's |