

DUBBEL

- Gravity **17.1 BLG**
- ABV ---
- IBU **52**
- SRM **16.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (71.6%) | 80 % | 4 |
| Grain | Pszeniczny | 0.58 kg (8.3%) | 85 % | 4 |
| Grain | Special B Malt | 0.3 kg (4.3%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.3 kg (4.3%) | 80 % | 45 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.4%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.005 kg (0.1%) | 55 % | 985 |
| Sugar | Cukier kandyzowany | 0.7 kg (10%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 120 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 80 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 1600 ml | Wyeast Labs |