

Dubbel 2

- Gravity **16.1 BLG**
- ABV ---
- IBU **42**
- SRM **24.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (46.9%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (31.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Abbey Castle	0.4 kg (6.3%)	--- %	89
Grain	Coffee Castle Malting	0.2 kg (3.1%)	--- %	500
Grain	Czekoladowy Castle	0.3 kg (4.7%)	--- %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	14 %
Boil	Ahtanum	20 g	5 min	5 %
Boil	Glacier	20 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 01.01.2018r	Ale	Slant	300 ml	---