

# Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **21.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 3.8 kg (60.1%)  | 80 %  | 3   |
| Grain | Arome             | 0.7 kg (11.1%)  | 80 %  | 100 |
| Grain | Pszeniczny jasny  | 0.5 kg (7.9%)   | 80 %  | 5   |
| Grain | Abbey             | 0.3 kg (4.7%)   | 80 %  | 45  |
| Grain | Special B         | 0.3 kg (4.7%)   | 80 %  | 280 |
| Grain | Carafa special    | 0.07 kg (1.1%)  | 80 %  | 600 |
| Sugar | Syrop kandyzowany | 0.65 kg (10.3%) | 100 % | 180 |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | lunga            | 10 g   | 60 min | 12 %       |
| Boil    | Styrian Goldings | 40 g   | 10 min | 5.4 %      |

## Yeasts

| Name             | Type | Form   | Amount | Laboratory |
|------------------|------|--------|--------|------------|
| Belgian Ardennes | Ale  | Liquid | 800 ml | Wyeast     |