

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 |