

# Dubbel

---

- Gravity **17.4 BLG**
- ABV ---
- IBU **23**
- SRM **23**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **35 C**, Time **15 min**
- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (56.3%)	85 %	7
Grain	Strzegom Wiedeński	1.5 kg (21.1%)	79 %	10
Grain	Biscuit Malt	0.5 kg (7%)	79 %	45
Grain	Special B Malt	0.3 kg (4.2%)	65.2 %	315
Grain	Caramunich Malt	0.3 kg (4.2%)	71.7 %	110
Grain	Pszeniczny	0.3 kg (4.2%)	85 %	4
Grain	Carawheat (GR)	0.1 kg (1.4%)	68 %	79
Grain	Carafa0,1	0.1 kg (1.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Belgian Ardennes	Ale	Liquid	100 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	cukier trzcinowy	500 g	Boil	15 min
Flavor	rodzynki	100 g	Boil	15 min