

Dubbel

- Gravity **16.2 BLG**
- ABV ---
- IBU **23**
- SRM **18.6**
- 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 **3.25 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Weyermann - Abbey Malt | 4 kg (47.1%) | 50 % | 45 |
| Grain | Strzegom Pale Ale | 3.5 kg (41.2%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (11.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Styrian Goldings | 60 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|---------|-------------|
| Wyeast - Forbidden Fruit | Ale | Slant | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Fining | mech irlandzki | 6 g | Boil | 15 min |
| Flavor | cukier kandyzowany | 500 g | Mash | 5 min |