

DUBBEL

- Gravity **17.1 BLG**
- ABV ---
- IBU **20**
- SRM **16.9**
- 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 **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód pilzneński Viking Malt (Strzegom) | 5 kg (77.5%) | 80 % | 4 |
| Grain | Słód wiedeński Viking Malt (Strzegom) | 0.4 kg (6.2%) | 78 % | 8 |
| Grain | Słód Castle Malting - Château Biscuit® | 0.2 kg (3.1%) | 77 % | 50 |
| Grain | Słód Caramunich® Typ I Weyermann® | 0.1 kg (1.6%) | 77 % | 90 |
| Sugar | Cukier kandyzowany biały | 0.25 kg (3.9%) | 90 % | 4 |
| Sugar | Belgijski brązowy cukier kandyzowany | 0.5 kg (7.8%) | 90 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 90 min | 3.65 % |
| Boil | Fuggles | 20 g | 30 min | 3.65 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------------|-------------|---------------|-------------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 23 g | Fermentis |