

# Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **28.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Mep@ Pils                        | 2.2 kg (73.3%) | 82 %   | 4    |
| Grain | Special B Castle                 | 0.15 kg (5%)   | 70 %   | 350  |
| Grain | Steinbach Vienna Malt            | 0.15 kg (5%)   | 79 %   | 9    |
| Grain | Weyermann pszeniczny czekoladowy | 0.1 kg (3.3%)  | 65 %   | 1050 |
| Sugar | Candi Sugar, Amber               | 0.4 kg (13.3%) | 78.3 % | 148  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 25 g   | 60 min | 5.5 %      |

## Yeasts

| Name                                | Type | Form   | Amount | Laboratory  |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity 3787 | Ale  | Liquid | 100 ml | Wyeast Labs |