

# Dubbel

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **25**
- SRM **17.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt          | 4.7 kg (63.1%) | 77 %   | 4   |
| Grain | Monachijski Ciemny Steinbach | 1 kg (13.4%)   | 78 %   | 30  |
| Grain | Special B Malt               | 0.3 kg (4%)    | 65.2 % | 315 |
| Grain | Strzegom Karmel 150          | 0.2 kg (2.7%)  | 75 %   | 150 |
| Grain | Simpsons - Aromatic Malt     | 0.5 kg (6.7%)  | 82.5 % | 49  |
| Sugar | Candi Sugar, Amber           | 0.5 kg (6.7%)  | 78.3 % | 148 |
| Sugar | Brown Sugar, Light           | 0.25 kg (3.4%) | 100 %  | 16  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Perle              | 10 g   | 60 min | 8 %        |
| Boil    | East Kent Goldings | 20 g   | 30 min | 4.7 %      |
| Boil    | East Kent Goldings | 30 g   | 20 min | 4.7 %      |
| Boil    | Perle              | 20 g   | 10 min | 8 %        |

## Yeasts

Recipe has been printed via **BREWNESS.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> |
|-----------------------------|-------------|-------------|---------------|-------------------|
| Fermentis Safbrew<br>BE-256 | Ale         | Dry         | 11.45 g       | Fermentis         |