

# Dubbel Prosty

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **17**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount          | Yield  | EBC |
|-------|-------------------------|-----------------|--------|-----|
| Grain | Pilzneński              | 3.15 kg (79.7%) | 81 %   | 4   |
| Grain | Abbey Malt<br>Weyermann | 0.25 kg (6.3%)  | 75 %   | 45  |
| Grain | Special B Malt          | 0.25 kg (6.3%)  | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber      | 0.3 kg (7.6%)   | 78.3 % | 148 |

## Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus   | 9 g    | 60 min | 15.5 %     |
| Boil    | Saaz (Czech<br>Republic) | 8 g    | 10 min | 3 %        |