

# Dubbell

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **17.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **59.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **41.5 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **44.8 liter(s)** of **76C** water or to achieve **59.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 6.5 kg (46.8%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 3.5 kg (25.2%) | 79 %  | 16  |
| Grain | Caramel/Crystal Malt - 40L | 1 kg (7.2%)    | 74 %  | 90  |
| Grain | Biscuit Malt               | 0.5 kg (3.6%)  | 79 %  | 50  |
| Grain | Special B Castle           | 0.5 kg (3.6%)  | 70 %  | 290 |
| Grain | Weyermann - Spelt Malt     | 1 kg (7.2%)    | 81 %  | 6   |
| Sugar | Cukier kandyzowany         | 0.5 kg (3.6%)  | 100 % | 400 |
| Grain | Cara Gold Castlemalting    | 0.4 kg (2.9%)  | 78 %  | 120 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 30 g   | 60 min | 7.6 %      |
| Boil    | East Kent Goldings | 50 g   | 10 min | 4.5 %      |
| Boil    | East Kent Goldings | 50 g   | 5 min  | 5 %        |
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-256 | Ale  | Dry  | 22.5 g | Fermentis  |

## Notes

- Cukier 60min  
Mech irlandzki 10min  
Brzeczka 15.12  
15.01 dodano dżdże  
Rozlew 16.02  
Blg końc 6  
*Dec 15, 2021, 1:19 PM*