

#17 BELGIAN DUBBEL

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **16.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (43.1%)	80 %	3.5
Grain	Castle Pale Ale	2 kg (28.7%)	80 %	8
Grain	Pszeniczny	0.66 kg (9.5%)	85 %	4
Grain	Abbey Castle	0.25 kg (3.6%)	80 %	45
Grain	Special B Castle	0.3 kg (4.3%)	70 %	300
Sugar	Candi Sugar, Dark	0.25 kg (3.6%)	78.3 %	542
Sugar	Candi Sugar, Clear	0.5 kg (7.2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	10 min	4.5 %
Boil	East Kent Goldings	40 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	125 ml	Wyeast Labs