

3. Dubeltówka

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **16.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **45 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **71C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (73.2%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (12.2%)	79 %	10
Grain	Caramunich® typ I	0.2 kg (4.9%)	73 %	80
Grain	Special B Malt	0.2 kg (4.9%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.2 kg (4.9%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	50 min	3.6 %
Boil	Styrian Golding	20 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	70 ml	White Labs