

# American Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **50**
- SRM **16.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type                             | Name                             | Amount          | Yield  | EBC |
|----------------------------------|----------------------------------|-----------------|--------|-----|
| Grain                            | Viking Pale Ale malt             | 4.38 kg (61.4%) | 80 %   | 5   |
| Grain                            | Viking Wheat Malt                | 0.63 kg (8.8%)  | 83 %   | 5   |
| Grain                            | Viking Munich Malt               | 0.63 kg (8.8%)  | 78 %   | 18  |
| Grain                            | Słód Caramunich Typ II Weyermann | 0.38 kg (5.3%)  | 73 %   | 120 |
| suszone owoce                    |                                  |                 |        |     |
| Grain                            | Strzegom Karmel 150              | 0.25 kg (3.5%)  | 75 %   | 150 |
| Grain                            | Special B Malt                   | 0.13 kg (1.8%)  | 65.2 % | 315 |
| orzech, śliwka ,rodzynki, karmel |                                  |                 |        |     |
| Grain                            | Strzegom Karmel 600              | 0.13 kg (1.8%)  | 68 %   | 601 |
| Sugar                            | Candi Sugar, Clear               | 0.63 kg (8.8%)  | 78.3 % | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 80 min | 10 %       |

|      |                 |      |        |       |
|------|-----------------|------|--------|-------|
| Boil | Cascade         | 30 g | 30 min | 6 %   |
| Boil | Styrian Golding | 30 g | 30 min | 3.6 % |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | ---        |