

# Belgian Dubbel

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **15.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński                  | 4.8 kg (72.8%) | 81 %   | 4   |
| Grain | Weyermann Caramunich 3      | 0.3 kg (4.6%)  | 76 %   | 150 |
| Grain | Special B Malt              | 0.4 kg (6.1%)  | 65.2 % | 315 |
| Grain | Biscuit Malt                | 0.3 kg (4.6%)  | 79 %   | 45  |
| Grain | Strzegom Monachijski typ II | 0.44 kg (6.7%) | 79 %   | 22  |
| Sugar | Candi Sugar, Clear          | 0.35 kg (5.3%) | 78.3 % | 2   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | hallertau Hersbrucker | 30 g   | 60 min | 2.5 %      |
| Boil    | Marynka               | 20 g   | 60 min | 8 %        |

## Notes

- [http://www.wiki.piwo.org/Belgian\\_Dubbel\\_\(Fokker\),\\_Piotr\\_Wypych\\_\(coder\)](http://www.wiki.piwo.org/Belgian_Dubbel_(Fokker),_Piotr_Wypych_(coder))  
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