

Belgian Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (74.6%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.6 kg (9%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3%) | 75 % | 150 |
| Grain | Weyermann Caramunich II | 0.2 kg (3%) | --- % | --- |
| Grain | Weyermann Caraaroma | 0.2 kg (3%) | --- % | --- |
| Sugar | cukier kandyzowany brązowy | 0.5 kg (7.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka | 30 g | 70 min | 10 % |
| Boil | Styrian Golding | 15 g | 10 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 1 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-----|------|-----------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11 g | Fermentis |
|-----------------------------|-----|-----|------|-----------|