

Belgian Dubbel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **17**
- SRM **16**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **35 C**, Time **30 min**
- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **30 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2 kg (43.2%) | 85 % | 7 |
| Grain | Monachijski | 1 kg (21.6%) | 80 % | 16 |
| Grain | Pilzneński | 1 kg (21.6%) | 81 % | 4 |
| Grain | Viking melanoidynowy | 0.3 kg (6.5%) | 75 % | 60 |
| Grain | Pszeniczny | 0.25 kg (5.4%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.08 kg (1.7%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Cascade | 15 g | 15 min | 8 % |

Yeasts

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

| | | | | |
|-----------------------------|-----|--------|--------|-------------|
| Wyeast - Belgian Strong Ale | Ale | Liquid | 125 ml | Wyeast Labs |
|-----------------------------|-----|--------|--------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | Cukier kandyzowany | 500 g | Boil | 15 min |
| Flavor | Rodzynki | 100 g | Boil | 15 min |