

# Belgian Dubbel

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **18.5**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (78%)	82 %	4
Grain	Caraaroma	0.1 kg (2.4%)	78 %	400
Grain	Abbey Malt Weyermann	0.2 kg (4.9%)	75 %	45
Grain	Special B Malt	0.1 kg (2.4%)	65.2 %	315
Sugar	Candi Sugar, Amber	0.5 kg (12.2%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	10.4 %
Boil	Tettnang	20 g	60 min	3 %