

Belgian Dubbel 50l

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **18.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **51.8 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 **38.8 liter(s)** of strike water to **37.5C**
- 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 **22.5 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 7.8 kg (60.2%) | 85 % | 7 |
| Grain | Strzegom Wiedeński | 2 kg (15.4%) | 79 % | 10 |
| Grain | Biscuit Malt | 1 kg (7.7%) | 79 % | 45 |
| Grain | Special B Malt | 0.7 kg (5.4%) | 65.2 % | 315 |
| Grain | Weyermann Caramunich 3 | 0.6 kg (4.6%) | 76 % | 150 |
| Grain | Pszeniczny | 0.5 kg (3.9%) | 85 % | 4 |
| Grain | Weyermann - Carawheat | 0.2 kg (1.5%) | 77 % | 97 |
| Grain | Carafa | 0.15 kg (1.2%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 7.7 % |
| Boil | Cascade | 60 g | 15 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 240 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | Cukier kandyzowany | 1000 g | Boil | 15 min |
| Flavor | Rodzynki | 200 g | Boil | 15 min |