

Belgian Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **15.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.4 kg (64.9%) | 80.5 % | 4 |
| Grain | Abbey Castle | 1 kg (27%) | 80 % | 45 |
| Grain | Colorado Honig | 0.1 kg (2.7%) | 79 % | 15 |
| Grain | Special B Castle | 0.2 kg (5.4%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Oktawia | 5 g | 20 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 11.5 g | Mangrove Jack's |