

# Belgian Dubbel HB

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **16**
- SRM **23.9**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Dark	0.5 kg (7%)	78.3 %	542
Grain	Viking Pilsner malt	4 kg (56.3%)	82 %	4
Grain	Viking Vienna Malt	2 kg (28.2%)	79 %	7
Grain	Strzegom Karmel 300	0.3 kg (4.2%)	70 %	299
Grain	Karmelowy Czerwony	0.3 kg (4.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	10 min	7.1 %
Boil	Hallertau Spalt Select	30 g	55 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Slant	150 ml	Wyeast Labs