

## Double#no#trouble

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- Gravity **18 BLG**
- ABV ---
- IBU **24**
- SRM **16.8**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.45 kg (51.5%)	80 %	8
Grain	Strzegom Wiedeński	1 kg (14.9%)	79 %	10
Grain	Pszeniczny	0.68 kg (10.1%)	85 %	4
Grain	Caramunich® typ I	0.5 kg (7.5%)	73 %	80
Sugar	Candi Sugar, Amber	0.5 kg (7.5%)	78.3 %	120
Grain	Special B Castle	0.25 kg (3.7%)	70 %	350
Grain	Carabelge	0.15 kg (2.2%)	80 %	30
Sugar	Corn Sugar (Dextrose)	0.17 kg (2.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Aramis	35 g	80 min	5.9 %
Boil	Aramis	15 g	15 min	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Slant	300 ml	Mangrove Jack's