

# Dubbel

- Gravity **16.2 BLG**
- ABV ---
- IBU **16**
- SRM **18.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-14.3 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.5 kg	78 %	7
Grain	Vienna Malt	1 kg	78 %	9
Grain	Pszeniczny	0.5 kg	85 %	4
Grain	Biscuit Malt	0.3 kg	79 %	60
Grain	Fawcett - Pale Crystal	0.3 kg	79 %	85
Grain	Special B Malt	0.1 kg	65.2 %	425
Sugar	Samodzielnie kandyzowany	0.25 kg	100 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Styrian Goldings	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP530 - Abbey Ale Yeast	Ale	Slant	100 ml	White Labs
-----------------------------	-----	-------	--------	------------