

# DUBBEL

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **18**
- SRM **28.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (32.3%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (48.4%)	80 %	5
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	350
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	50
Grain	Carafa I	0.1 kg (1.6%)	70 %	900
Sugar	Candi Sugar, Dark	0.5 kg (8.1%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.5 %
Boil	Marynka	10 g	10 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Safbrew