

Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **25**
- SRM **17.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg (63.1%)	77 %	4
Grain	Monachijski Ciemny Steinbach	1 kg (13.4%)	78 %	30
Grain	Special B Malt	0.3 kg (4%)	65.2 %	315
Grain	Strzegom Karmel 150	0.2 kg (2.7%)	75 %	150
Grain	Simpsons - Aromatic Malt	0.5 kg (6.7%)	82.5 %	49
Sugar	Candi Sugar, Amber	0.5 kg (6.7%)	78.3 %	148
Sugar	Brown Sugar, Light	0.25 kg (3.4%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	8 %
Boil	East Kent Goldings	20 g	30 min	4.7 %
Boil	East Kent Goldings	30 g	20 min	4.7 %
Boil	Perle	20 g	10 min	8 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.45 g	Fermentis