

Dubbel

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **17**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (85.4%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (7.3%) | 79 % | 45 |
| Sugar | Candi Sugar, Dark | 0.3 kg (7.3%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Marynka PH 2019 | 20 g | 30 min | 8.7 % |
| Aroma (end of boil) | Lubelski PH 2019 | 20 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| Omega Yeast OYL-024 Belgian Ale A | Ale | Slant | 150 ml | Omega |