

# Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **15.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Strzegom Wiedeński	0.25 kg (3.9%)	79 %	10
Grain	Special B Malt	0.25 kg (3.9%)	65.2 %	350
Sugar	Candi Sugar, Amber	0.9 kg (14.1%)	100 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Styrian Golding	30 g	25 min	5.25 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Liquid	150 ml	White Labs
Starter 1.5L				