

# Dubbel Abry

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- Gravity **17 BLG**
- ABV ---
- IBU **27**
- SRM **18.1**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **72 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (34.5%)	79 %	16
Grain	Strzegom Pale Ale	1.5 kg (25.9%)	79 %	6
Grain	Biscuit Malt	0.7 kg (12.1%)	79 %	45
Sugar	Candi Sugar, Amber	0.5 kg (8.6%)	78.3 %	148
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	30 g	60 min	8.5 %
Boil	Golding	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	100 ml	Gozdawa