

# Dubbell light

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **14.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **68.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **41.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **28.4 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **53.7 liter(s)** of **76C** water or to achieve **68.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (71.4%)	81 %	4
Grain	Caramel/Crystal Malt - 40L	1 kg (7.1%)	74 %	90
Grain	Biscuit Malt	1 kg (7.1%)	79 %	50
Grain	Special B Castle	0.5 kg (3.6%)	70 %	290
Grain	Weyermann - Spelt Malt	1 kg (7.1%)	81 %	6
Sugar	Cukier kandyzowany	0.5 kg (3.6%)	100 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7.6 %
Boil	East Kent Goldings	50 g	10 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

## Notes

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

- Brzeczka 16.09  
Mech irlandzki 15min  
Blg start 13  
*Sep 16, 2022, 12:42 PM*