

# dubel

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **19.2**
- 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 **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Caraaroma	0.5 kg (9.1%)	78 %	400
Sugar	cukier kandyzowany	0.25 kg (4.5%)	100 %	---
Grain	Special B Malt	0.25 kg (4.5%)	65.2 %	315
Grain	Castle Pale Ale	1 kg (18.2%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	90 min	5 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.1 %
Boil	Lublin (Lubelski)	20 g	90 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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abbaye	Ale	Dry	11 g	fermentis
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