

# Dubletos

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **12.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 7 kg (78.7%)   | 81 %   | 4   |
| Grain | Viking melanoidynowy | 0.5 kg (5.6%)  | 75 %   | 60  |
| Sugar | Candi Sugar, Amber   | 0.9 kg (10.1%) | 78.3 % | 148 |
| Grain | Strzegom Wiedeński   | 0.5 kg (5.6%)  | 79 %   | 10  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 25 g   | 60 min | 10 %       |
| Boil    | First Gold | 15 g   | 10 min | 7.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory  |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale  | Liquid | 200 ml | Wyeast Labs |