

# dupel

- Gravity **17.5 BLG**
- ABV ---
- IBU **20**
- SRM **18.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (48.9%)	81 %	4
Grain	Abbey Castle	0.4 kg (6.5%)	80 %	45
Grain	Monachijski	0.3 kg (4.9%)	--- %	0
Sugar	Candi Sugar, Clear	0.7 kg (11.4%)	78.3 %	2
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	985
Grain	Płatki pszeniczne	0.5 kg (8.1%)	85 %	3
Grain	wiedeński	0.9 kg (14.7%)	--- %	---
Grain	Weyermann Specjal W	0.3 kg (4.9%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	110 ml	Wyeast Labs