

Nudny dubel

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **12.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (52.6%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (30.1%) | 79 % | 6 |
| Grain | Abbey Castle | 0.25 kg (3.8%) | 80 % | 45 |
| Grain | Special B Malt | 0.25 kg (3.8%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 0.25 kg (3.8%) | 78.3 % | 220 |
| Sugar | Candi Sugar, Clear | 0.4 kg (6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 200 ml | Wyeast Labs |