

WBP - Dubbel

- Gravity **17.5 BLG**
- ABV ---
- IBU **24**
- SRM **18.8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **57 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **63.1C**
- Add grains
- Keep mash **15 min** at **57C**
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński | 2.5 kg (68.5%) | 80 % | 3.5 |
| Grain | Castle Malting - Monachijski Jasny | 0.5 kg (13.7%) | 80 % | 15 |
| Grain | Castle Malting - Abbey | 0.25 kg (6.8%) | 78 % | 45 |
| Grain | Castle Malting - Arome | 0.1 kg (2.7%) | 78 % | 105 |
| Grain | Castle Malting - Cara Blond | 0.1 kg (2.7%) | 78 % | 20 |
| Grain | Castle Malting - Cara Gold | 0.1 kg (2.7%) | 78 % | 120 |
| Grain | Castle Malting - Special B | 0.1 kg (2.7%) | 77 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 45 min | 3.6 % |
| Boil | Styrian Golding | 25 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|--------|--------|------------|
| White Labs WLP500 Monastery Ale | Ale | Liquid | 40 ml | White Labs |