#23 Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **21.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg *(81.2%)*	81 %	4
Grain	Abbey Castle	0.27 kg *(3.8%)*	80 %	45
Grain	Special B Malt	0.28 kg *(4%)*	65.2 %	350
Grain	Weyermann - Carafa III	0.07 kg *(1%)*	1 %	1300
Sugar	Candi Sugar, Dark	0.7 kg *(10%)*	78.3 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	17 g	60 min	10.2 %
Boil	Iunga	15 g	15 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Liquid	1200 ml	Wyeast Labs