

#17 BELGIAN DUBBEL

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **16.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (43.1%) | 80 % | 3.5 |
| Grain | Castle Pale Ale | 2 kg (28.7%) | 80 % | 8 |
| Grain | Pszeniczny | 0.66 kg (9.5%) | 85 % | 4 |
| Grain | Abbey Castle | 0.25 kg (3.6%) | 80 % | 45 |
| Grain | Special B Castle | 0.3 kg (4.3%) | 70 % | 300 |
| Sugar | Candi Sugar, Dark | 0.25 kg (3.6%) | 78.3 % | 542 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 10 min | 4.5 % |
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey | Ale | Liquid | 125 ml | Wyeast Labs |