

## #26 BELGIAN DUBBEL

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **18.9**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type                        | Name                 | Amount          | Yield  | EBC |
|-----------------------------|----------------------|-----------------|--------|-----|
| Grain                       | Strzegom Pilzneński  | 3 kg (42.9%)    | 80 %   | 4   |
| Grain                       | Strzegom Pale Ale    | 2.25 kg (32.1%) | 79 %   | 6   |
| Grain                       | Strzegom Pszeniczny  | 0.75 kg (10.7%) | 81 %   | 6   |
| Grain                       | Abbey Malt Weyermann | 0.3 kg (4.3%)   | 75 %   | 45  |
| Grain                       | Special B Malt       | 0.3 kg (4.3%)   | 65.2 % | 315 |
| Sugar                       | Candi Sugar, Dark    | 0.3 kg (4.3%)   | 78.3 % | 542 |
| Na ostanie 10 min gotowania |                      |                 |        |     |
| Sugar                       | Candi Sugar, Clear   | 0.1 kg (1.4%)   | 78.3 % | 2   |
| Na ostanie 10 min gotowania |                      |                 |        |     |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 35 g   | 60 min | 6 %        |
| Boil    | Lublin (Lubelski)  | 25 g   | 10 min | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |     |
|--------------|-----|-------|--------|-----|
| Safbrew T-58 | Ale | Slant | 300 ml | --- |
|--------------|-----|-------|--------|-----|

### Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | candi sugar, dark  | 300 g  | Boil    | 10 min |
| Flavor | candi sugar, clear | 100 g  | Boil    | 10 min |
| Fining | whirlfloc          | 0.5 g  | Boil    | 10 min |