

## #83 dubbel

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **12.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (29.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (29.4%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (29.4%)	79 %	22
Grain	Caraaroma	0.05 kg (1.5%)	78 %	400
Grain	strzegom cookie	0.025 kg (0.7%)	75 %	45
Grain	Strzegom Czekoladowy 400	0.025 kg (0.7%)	68 %	400
Grain	Special B Malt	0.05 kg (1.5%)	65.2 %	315
Sugar	Kandyzowany brązowy	0.25 kg (7.4%)	100 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %

### Yeasts

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

Wyeast - 3787 Trappist High Gravity	Ale	Culture	1500 g	Wyeast Labs
-------------------------------------------	-----	---------	--------	-------------