

# Belgian Dubbel

- Gravity **15.9 BLG**
- ABV ---
- IBU **21**
- SRM **19**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (12.3%)	79 %	22
Grain	Special B Malt	0.3 kg (5.3%)	65.2 %	315
Grain	Caramel/Crystal Malt - 40L	0.25 kg (4.4%)	74 %	79
Grain	Aroma CastleMalting	0.2 kg (3.5%)	78 %	100
Sugar	cukier kandyzowany	0.2 kg (3.5%)	--- %	---
Sugar	cukier kandyz płynny	0.25 kg (4.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	90 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safbrew abbaye	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyz. płynny	200 g	Boil	10 min
Other	cukier kandyz. brązowy	250 g	Boil	10 min

## Notes

- zlane na cichą 23.11.2016  
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