

# Belgian Dubbel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **15.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.03 kg (37.4%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (27.6%)	79 %	10
Grain	Strzegom Pale Ale	0.75 kg (13.8%)	79 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (12.9%)	79 %	22
Sugar	Cukier trzcinowy	0.2 kg (3.7%)	95 %	100
Grain	Caraaroma	0.15 kg (2.8%)	78 %	400
Grain	Special B Malt	0.1 kg (1.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	8 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	150 ml	Fermentis