

# Belgian dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **17**
- SRM **22.1**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 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 **15.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) Bel       | 3.8 kg (66.7%) | 80 %   | 6   |
| 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 | crystal 400                 | 0.25 kg (4.4%) | 75 %   | 400 |
| Grain | Aroma CastleMalting         | 0.2 kg (3.5%)  | 78 %   | 100 |
| Sugar | Candi Sugar, Dark           | 0.25 kg (4.4%) | 85 %   | 400 |
| Sugar | sugar syr                   | 0.2 kg (3.5%)  | 80 %   | 69  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 70 min | 4.5 %      |

## Yeasts

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

## Notes

- Cukier kandyzowany oraz syrop dodać na ostatnie 15 minut gotowania  
*Nov 16, 2018, 11:21 AM*
- Fermentacja burzliwa ~14 dni startując od 18 stopni brzezki, fermentator w temp pokojowej  
Fermentacja chicha w niżesz temp ~7 dni  
*Nov 16, 2018, 11:21 AM*
- ~6g glukozy /1l piwa przy butelkowaniu  
*Nov 16, 2018, 11:21 AM*