

# belgian dubbel

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- Gravity **15.9 BLG**
- ABV ---
- IBU **25**
- SRM **7.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Biscuit Malt	1 kg (14.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	15 g	60 min	3.81 %
Aroma (end of boil)	Marynka	15 g	15 min	8.8 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	3.81 %
Dry Hop	Marynka	20 g	7 day(s)	8.8 %
Dry Hop	Saaz (Czech Republic)	20 g	7 day(s)	3.81 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's