

Belgian Dubbel - Bartjan [11]

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **14.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 6 kg (69.8%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Vienna | 1 kg (11.6%) | 80.5 % | 9 |
| Grain | Special B Malt | 0.5 kg (5.8%) | 65.2 % | 290 |
| Grain | Biscuit Malt | 0.5 kg (5.8%) | 79 % | 45 |
| Sugar | Brown Sugar, Light | 0.6 kg (7%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7 % |
| Boil | Marynka | 25 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |