

Belgian Dubble

- Gravity **17.1 BLG**
- ABV ---
- IBU **21**
- SRM **13.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (74.1%) | 75 % | 4 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (3.7%) | 74 % | 79 |
| Grain | Weyermann - Caraamber | 0.25 kg (3.7%) | 75 % | 65 |
| Grain | Monachijski | 1 kg (14.8%) | 75 % | 16 |
| Grain | Special B Malt | 0.25 kg (3.7%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 60 min | 5.5 % |
| Aroma (end of boil) | Tradition | 25 g | 15 min | 5.5 % |