

Dub(u)bel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **17.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (78.7%) | 80 % | 5 |
| Grain | Słód wiedeński Viking Malt (Strzegom) | 0.5 kg (7.9%) | 78 % | 8 |
| Grain | Słód Castle Malting - Château Biscuit® | 0.25 kg (3.9%) | 77 % | 50 |
| Grain | Słód Caramunich® Typ I Weyermann® | 0.1 kg (1.6%) | 77 % | 90 |
| Sugar | Belgijski brązowy cukier kandyzowany | 0.5 kg (7.9%) | 90 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 90 min | 10 % |
| Boil | Marynka | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 23 g | Fermentis |