

# DUBBEL

- Gravity **17.1 BLG**
- ABV ---
- IBU **52**
- SRM **16.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.6%)	80 %	4
Grain	Pszeniczny	0.58 kg (8.3%)	85 %	4
Grain	Special B Malt	0.3 kg (4.3%)	65.2 %	315
Grain	Abbey Castle	0.3 kg (4.3%)	80 %	45
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.4%)	68 %	400
Grain	Jęczmień palony	0.005 kg (0.1%)	55 %	985
Sugar	Cukier kandyzowany	0.7 kg (10%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	120 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	80 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	1600 ml	Wyeast Labs