

Dubbel

- Gravity **16.4 BLG**
- ABV ---
- IBU **28**
- SRM **31.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 4 kg (73.4%) | 81 % | 4 |
| Grain | Abbey Castle | 0.2 kg (3.7%) | 80 % | 45 |
| Grain | Special B Malt | 0.2 kg (3.7%) | 65.2 % | 400 |
| Grain | Monachijski | 0.5 kg (9.2%) | 80 % | 13 |
| Grain | Carafa | 0.05 kg (0.9%) | 70 % | 900 |
| Sugar | Cukier Kandyzowany | 0.5 kg (9.2%) | --- % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 5.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t58 | Ale | Dry | 11 g | saftbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Other | kolendra | 10 g | Boil | 10 min |