

Dubbel 2.0

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **17**
- SRM **19.8**
- 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 **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **34.7 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (48.7%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (24.4%) | 80 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (12.2%) | 85 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (6.1%) | 79 % | 45 |
| Grain | Strzegom Wiedeński | 0.2 kg (2.4%) | 79 % | 10 |
| Sugar | Candi Sugar, Dark | 0.5 kg (6.1%) | 78.3 % | 542 |
| Grain | Carafa II | 0.01 kg (0.1%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 5.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 300 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|---------------|----------------|-------------|
| Other | Candi Sugar, Dark | 500 g | Boil | 30 min |