

# Dubbel

- Gravity **15.2 BLG**
- ABV ---
- IBU **46**
- SRM **16.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (69.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Słód Biscuit Castle Malting	0.5 kg (8.7%)	80 %	50
Grain	Słód Caraaroma (R)	0.25 kg (4.3%)	80 %	350
Grain	Monachijski typ II Strzegom	0.5 kg (8.7%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	14.2 %
Boil	Saaz (Czech Republic)	5 g	60 min	2.9 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	5 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BE-256	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rodzynki	200 g	Boil	10 min