

Dubbel

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **13.8**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 4.5 kg (78.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (4.4%) | 79 % | 22 |
| Grain | Special B Castle Malting | 0.25 kg (4.4%) | 77 % | 290 |
| Grain | Biscuit - Castle Malting | 0.2 kg (3.5%) | 79 % | 45 |
| Sugar | Candi Sugar, Amber | 0.5 kg (8.8%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Magnum (PL) | 20 g | 60 min | 10.5 % |
| Boil | Fuggle (UK) | 10 g | 10 min | 3.6 % |