

# dubbel ale

- Gravity **14.5 BLG**
- ABV ---
- IBU **33**
- SRM **16**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **38 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Mep©Lager             | 8 kg (57.1%) | --- % | 3   |
| Grain | Mep©Cara Munich Light | 3 kg (21.4%) | --- % | 90  |
| Grain | Mep©Caramel           | 2 kg (14.3%) | --- % | 120 |
| Grain | Mep©Wheat             | 1 kg (7.1%)  | --- % | 6   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 50 g   | 60 min | 11 %       |
| Boil    | Simcoe | 25 g   | 15 min | 13.2 %     |
| Boil    | Mosaic | 25 g   | 5 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |              |       |      |        |
|--------|--------------|-------|------|--------|
| Fining | whirlflock t | 2.5 g | Boil | 15 min |
|--------|--------------|-------|------|--------|