

#11 Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **19**
- SRM **15.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Strzegom Wiedeński	0.25 kg (3.9%)	79 %	8
Grain	Special B Malt	0.25 kg (3.9%)	65.2 %	350
Sugar	Candi Sugar, Amber	0.9 kg (14.1%)	100 %	118

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	3.5 %
Boil	Styrian Golding	30 g	25 min	5.25 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	150 ml	White Labs
Starter 1.5L				

Notes

- Fermentacja cicha w 11-14 stopniach.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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