

# dubbel

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **14.4**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (71.4%)  | 80.5 % | 4   |
| Grain | BESTMALZ - Best Vienna | 0.5 kg (7.1%) | 80.5 % | 9   |
| Grain | Special B Malt         | 0.5 kg (7.1%) | 65.2 % | 315 |
| Grain | Biscuit Malt           | 0.2 kg (2.9%) | 79 %   | 45  |
| Sugar | cukier kand jasny      | 0.4 kg (5.7%) | --- %  | --- |
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## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 30 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |