Dub(u)bel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **17.2**
- 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 **4.7 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(78.7%)*	80 %	5
Grain	Słód wiedeński Viking Malt (Strzegom)	0.5 kg *(7.9%)*	78 %	8
Grain	Słód Castle Malting - Château Biscuit®	0.25 kg *(3.9%)*	77 %	50
Grain	Słód Caramunich® Typ I Weyermann®	0.1 kg *(1.6%)*	77 %	90
Sugar	Belgijski brązowy cukier kandyzowany	0.5 kg *(7.9%)*	90 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	10 %
Boil	Marynka	25 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis

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