dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **19**
- SRM **14.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(40%)*	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg *(30%)*	79 %	22
Grain	Pszeniczny	0.9 kg *(18%)*	85 %	4
Grain	Special B Malt	0.2 kg *(4%)*	65.2 %	315
Sugar	Candi Sugar, Amber	0.2 kg *(4%)*	78.3 %	148
Grain	Abbey Castle	0.2 kg *(4%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	70 ml	White Labs