

# Belgian Dubbel

Belgian Dubbel  
Recipe by **Alvis**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>50 L</b>	<b>7 L</b>	<b>90 mins</b>	<b>80%</b>	<b>40.55 L</b>	<b>31.70 L</b>
OG	FG	IBU	Colour (EBC)	ABV	
<b>1.060</b>	<b>1.011</b>	<b>25.0</b>	<b>23.9</b>	<b>6.40%</b>	

Mash and Sparge volumes calculated using the "G70" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Pilsner	<b>11.60 kg</b> (86%)	<b>Mash</b>	<b>37.8</b>	<b>3.4</b>
Caramunich III	<b>0.60 kg</b> (4%)	<b>Mash</b>	<b>36.8</b>	<b>140.0</b>
Candi Syrup, D-45	<b>0.50 kg</b> (4%)	<b>Late Addition</b>	<b>32.0</b>	<b>88.7</b>
Candi Syrup, D-90	<b>0.50 kg</b> (4%)	<b>Late Addition</b>	<b>32.0</b>	<b>177.4</b>
Special B	<b>0.30 kg</b> (2%)	<b>Mash</b>	<b>29.9</b>	<b>350.3</b>

## Mash Steps

	Temp	Time
Mash In	<b>55 °C</b>	<b>10 min</b>
Mash Step 2	<b>65 °C</b>	<b>90 min</b>
Mash Step 3	<b>68.3 °C</b>	<b>30 min</b>
Mash Out	<b>75.6 °C</b>	<b>10 min</b>

## Hops

	Amount	Type	Usage	Time	AA
Tettnang (IBU: 19.1)	<b>100.00 g</b> (50%)	<b>Pellet</b>	<b>Boil</b>	<b>60 min</b>	<b>4.5</b>
Saaz, Czech (IBU: 5.9)	<b>100.00 g</b> (50%)	<b>Pellet</b>	<b>Boil</b>	<b>10 min</b>	<b>3.8</b>

## Yeast

	Amount	Attenuation
Trappist High Gravity	<b>6 packets</b>	<b>76 %</b>

## Extras

	Amount	Usage	Time
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## Fermentation Steps

	Temp	Time
Fermentation 1	<b>18 °C</b>	<b>10 days</b>

## Notes