

**00022**

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU ---
- SRM **20.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (57.5%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (23%)	79 %	22
Grain	Special B Malt	0.4 kg (4.6%)	65.2 %	315
Grain	Caraaroma	0.3 kg (3.4%)	78 %	400
Grain	Wheat, Torrified	0.5 kg (5.7%)	79 %	4
Sugar	Brown Sugar, Dark	0.5 kg (5.7%)	100 %	99