

## 11 Dubbel (M)

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **15.8**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Strzegom Wiedeński	0.25 kg (3.8%)	79 %	10
Sugar	Candi Sugar, Amber	1 kg (15.4%)	78.3 %	148
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Styrian Golding	30 g	30 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Liquid	500 ml	White Labs