

45dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **19.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	4
Sugar	Candi Sugar, Dark	0.75 kg (12.1%)	78.3 %	150
Grain	Weyermann - Carafa II special	0.1 kg (1.6%)	70 %	1100
Grain	Special B Malt	0.25 kg (4%)	65.2 %	315
Grain	Biscuit Malt	0.1 kg (1.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.1 %