

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **31.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **18.1 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

### Fermentables

| Type  | Name                                | Amount          | Yield  | EBC  |
|-------|-------------------------------------|-----------------|--------|------|
| Grain | Pilznieński                         | 2.6 kg (72.8%)  | 81 %   | 4    |
| Grain | Pszeniczny                          | 0.2 kg (5.6%)   | 85 %   | 4    |
| Grain | Słód Caramunich<br>Typ II Weyermann | 0.15 kg (4.2%)  | 73 %   | 120  |
| Grain | Special B Malt                      | 0.15 kg (4.2%)  | 65.2 % | 315  |
| Grain | Carafa III special                  | 0.02 kg (0.6%)  | 70 %   | 1400 |
| Sugar | Candi Sugar, Dark                   | 0.45 kg (12.6%) | 97 %   | 542  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 11 g   | 60 min | 13.2 %     |