

# BDW1

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **35.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (54.8%)  | 80 %   | 4   |
| Grain | Biscuit Malt        | 2 kg (27.4%)  | 79 %   | 45  |
| Grain | Special B Malt      | 0.5 kg (6.8%) | 65.2 % | 315 |
| Grain | Coffee light        | 0.1 kg (1.4%) | 70 %   | 250 |
| Sugar | Candi Sugar, Dark   | 0.7 kg (9.6%) | 78.3 % | 542 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 10.3 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Slant | 200 ml | Fermentum Mobile |