

# BELGIAN DUBBEL

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM ---
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny w syropie	3.4 kg (77.3%)	--- %	---
Dry Extract	ekstrakt słodowy jasny suchy	0.5 kg (11.4%)	--- %	---
Sugar	Glukoza	0.5 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	mary	15 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	15 min	4 %
Whirlpool	lu	15 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	23 g	---