

# Belgian Dubbel

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **28**
- SRM **12.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	6 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Aroma (end of boil)	Sterling	30 g	15 min	4.5 %
Aroma (end of boil)	Comet	20 g	15 min	8.3 %
Aroma (end of boil)	Comet	10 g	5 min	8.3 %
Aroma (end of boil)	Sterling	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	22 g	Fermentis