

# Belgian Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **24**
- SRM **24.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **27.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.25 kg (73.1%)	80 %	5
Grain	Abbey Malt Weyermann	0.75 kg (8.8%)	75 %	45
Grain	Weyermann Specjal W	0.25 kg (2.9%)	68 %	300
Grain	Viking Munich Malt	0.25 kg (2.9%)	78 %	18
Grain	Strzegom Czekoladowy 400	0.25 kg (2.9%)	68 %	400
Sugar	Cukier kandyzowany	0.5 kg (5.8%)	100 %	600
Sugar	Cukier	0.3 kg (3.5%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	5 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale be-245	Ale	Slant	500 ml	---