

## Belgian dubbel

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **16**
- SRM **22.2**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

| Type  | Name                                  | Amount         | Yield  | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (35.7%)   | 80 %   | 5   |
| Grain | Munich Malt                           | 3 kg (35.7%)   | 80 %   | 18  |
| Grain | Special B Malt                        | 0.5 kg (6%)    | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber                    | 0.5 kg (6%)    | 78.3 % | 148 |
| Grain | Abbey Malt Weyermann                  | 1.4 kg (16.7%) | 75 %   | 45  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertau Tradition   | 25 g   | 60 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |
| Boil    | Lublin (Lubelski)     | 30 g   | 5 min  | 4 %        |

### Yeasts

| Name             | Type | Form  | Amount | Laboratory       |
|------------------|------|-------|--------|------------------|
| FM28 Habit opata | Ale  | Slant | 300 ml | Fermentum Mobile |