

Belgian Dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **14.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2 kg (57.1%) | 78 % | 6 |
| Grain | Caramunich® typ I | 1 kg (28.6%) | 73 % | 80 |
| Grain | Pszeniczny | 0.5 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Amora Preta | 10 g | 45 min | 11.2 % |
| Boil | Amora Preta | 10 g | 10 min | 11.2 % |
| Aroma (end of boil) | Amora Preta | 10 g | 0 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |