

BELGIAN DUBEL - SZYSZKA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **15.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **59.2 liter(s)**
- Total mash volume **79 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 9 kg (43.4%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 7 kg (33.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (7.2%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.9 kg (4.3%) | 75 % | 45 |
| Grain | Special B Malt | 1.2 kg (5.8%) | 65.2 % | 315 |
| Grain | Carafa II | 0.15 kg (0.7%) | 70 % | 812 |
| Sugar | cukier kandyzowany biały | 1 kg (4.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 50 ml | Fermentum Mobile |