

Belgijski dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **11.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 5.1 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Willamette | 30 g | 60 min | 5 % |
| Boil | Comet | 20 g | 15 min | 8.3 % |
| Boil | Sterling | 30 g | 15 min | 4.5 % |
| 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 | 11.5 g | Fermentis |