

# Dubbel #1

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **16.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (57.1%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (22.9%)	79 %	16
Sugar	Sugar, Table (Sucrose)	1.5 kg (17.1%)	100 %	2
Grain	Barwiący	0.25 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	5.5 %
Aroma (end of boil)	Hallertau	50 g	5 min	5.5 %