

# dubbel

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- Gravity **17.1 BLG**
- ABV ---
- IBU **28**
- SRM **16.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.2%)	81 %	4
Grain	Monachijski	1 kg (20.4%)	80 %	16
Grain	specjal b	0.2 kg (4.1%)	78 %	300
Grain	Biscuit Malt	0.2 kg (4.1%)	79 %	45
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45
Grain	Strzegom Karmel 300	0.1 kg (2%)	70 %	299
Sugar	Candi Sugar, Amber	0.2 kg (4.1%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %