

# Dubbel

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **33.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (60.3%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Sugar	Candi Sugar, Dark	1 kg (17.2%)	78.3 %	542

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile