

dubbel sróbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **18.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.9%)	80 %	5
Sugar	cukier trzcinowy	0.5 kg (8.5%)	90 %	10
Sugar	cukier biały	0.1 kg (1.7%)	95 %	1
Grain	Special B Malt	0.4 kg (6.8%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.3 kg (5.1%)	75 %	45
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (33.9%)	79 %	10
Grain	Carafa II	0.1 kg (1.7%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Tomyski	20 g	5 min	2.8 %