

## Dubbel (twojbrowar)

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **16.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (67.2%)   | 80 %   | 5   |
| Grain | Monachijski                | 1 kg (16.8%)   | 80 %   | 16  |
| Grain | Special B Malt             | 0.5 kg (8.4%)  | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (4.2%) | 74 %   | 79  |
| Grain | Aroma CastleMalting        | 0.2 kg (3.4%)  | 78 %   | 100 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnum     | 15 g   | 60 min | 13.5 %     |
| Boil    | Willamette | 10 g   | 10 min | 5 %        |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |