

DUBBELTEST

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **25**
- SRM **15**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (86.4%)	81 %	4
Sugar	Molasses	0.4 kg (9.9%)	78.3 %	158
Grain	Special B Malt	0.05 kg (1.2%)	65.2 %	315
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2.5%)	72 %	236

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	200 ml	Wyeast Labs