

dubel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **16**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (80.6%) | 81 % | 4 |
| Sugar | Brown Sugar, Dark | 0.8 kg (12.9%) | 100 % | 200 |
| Grain | Abbey Castle | 0.2 kg (3.2%) | 80 % | 45 |
| Grain | Special B Malt | 0.1 kg (1.6%) | 65.2 % | 315 |
| Grain | Carabelge | 0.1 kg (1.6%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |