

# Dubel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **17**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg (54.1%)	81 %	8
Grain	Eraclea	2 kg (27%)	80 %	2
Grain	Special W Malt	0.6 kg (8.1%)	65.2 %	300
Grain	Abbey Malt Weyermann	0.4 kg (5.4%)	75 %	45
Sugar	Brown Sugar, Dark	0.4 kg (5.4%)	100 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11 %
Boil	Perle	20 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Liquid	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mieszanka szydłowska	200 g	Secondary	14 day(s)
Flavor	Konfitura z płatków róży	200 g	Secondary	14 day(s)