

## duvel 2

---

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **23**
- SRM **5.3**
- Style **Belgian Golden Strong Ale**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.8 kg (91.4%)	81 %	5
Sugar	Candi Sugar, Clear	0.64 kg (8.6%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	60 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	3.7 %