

Dubbel IV

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **19**
- SRM **30.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (72.2%)	80 %	4
Grain	Fawcett - Dark Crystal	0.5 kg (5.6%)	71 %	300
Sugar	Candi Sugar, Dark	1 kg (11.1%)	78.3 %	542
Grain	Żytni	1 kg (11.1%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Liquid	200 ml	White Labs