

#31 Dubbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **13.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40.4%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (30.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.1%)	85 %	4
Grain	Special B Caslet	0.25 kg (5.1%)	70 %	350
Grain	Cara Gold Castlemalting	0.2 kg (4%)	78 %	120
Sugar	cukier kandyzowany ciemny	0.5 kg (10.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	5 g	20 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %