74

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **31.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg *(72.8%)*	81 %	4
Grain	Pszeniczny	0.2 kg *(5.6%)*	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg *(4.2%)*	73 %	120
Grain	Special B Malt	0.15 kg *(4.2%)*	65.2 %	315
Grain	Carafa III special	0.02 kg *(0.6%)*	70 %	1400
Sugar	Candi Sugar, Dark	0.45 kg *(12.6%)*	97 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	11 g	60 min	13.2 %