

dubbel #86

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **9.8**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	2 kg (52.6%)	80 %	5
Grain	Weyermann - Vienna Malt	1 kg (26.3%)	81 %	8
Grain	Special B Malt	0.05 kg (1.3%)	65.2 %	315
Grain	cookie	0.05 kg (1.3%)	65 %	---
Grain	Weyermann Caramunich 3	0.2 kg (5.3%)	76 %	150
Grain	czekoladowy	0.3 kg (7.9%)	65 %	---
Sugar	cukier kandyzowany	0.2 kg (5.3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	200 ml	White Labs