

## DUBBELTEST

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **25**
- SRM **15**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński                  | 3.5 kg (86.4%) | 81 %   | 4   |
| Sugar | Molasses                    | 0.4 kg (9.9%)  | 78.3 % | 158 |
| Grain | Special B Malt              | 0.05 kg (1.2%) | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (2.5%)  | 72 %   | 236 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 35 g   | 60 min | 4.7 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory  |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale  | Liquid | 200 ml | Wyeast Labs |