

# dubel

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **22.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (56.5%)	81 %	4
Grain	Monachijski	1 kg (16.1%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Grain	castle malting special B	0.3 kg (4.8%)	70 %	240
Sugar	Candi Sugar, Dark	0.4 kg (6.5%)	78.3 %	542