

#17 Kurduppel

- Gravity **14.7 BLG**
- ABV ---
- IBU **13**
- SRM **15.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (79.8%)	80 %	4
Grain	Monachijski	0.45 kg (8%)	80 %	16
Grain	Special B Malt	0.23 kg (4.1%)	65.2 %	315
Grain	Caraaroma	0.23 kg (4.1%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.23 kg (4.1%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	33 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis