

belgian

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU ---
- SRM **12.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (66.7%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Special B Castle	0.3 kg (4%)	70 %	350
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Carared	0.1 kg (1.3%)	75 %	39
Grain	Biscuit Malt	0.1 kg (1.3%)	79 %	45
Sugar	cukier trzci	0.5 kg (6.7%)	--- %	---