

Belgian Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **15.7**
- 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 **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (37.8%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (28%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (14%)	79 %	22
Grain	Strzegom Pale Ale	1 kg (14%)	79 %	6
Grain	Special B Malt	0.25 kg (3.5%)	65.2 %	315
Grain	Caraaroma	0.2 kg (2.8%)	78 %	400

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	200 ml	Fermentis