

## Belgian dubbel 18

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **15.2**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50.4%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (18.9%)	79 %	10
Grain	Pszeniczny	1.5 kg (18.9%)	85 %	4
Grain	Biscuit Malt	0.3 kg (3.8%)	79 %	45
Grain	Weyermann Caramunich 3	0.25 kg (3.2%)	76 %	150
Sugar	Syrop kandyzowany	0.33 kg (4.2%)	95 %	300
Grain	Jęczmień palony	0.05 kg (0.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	Magnum	15 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	200 ml	Fermentum Mobile