

Belgian Dubbel

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **22.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński | 1 kg (15.6%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (46.9%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (15.6%) | 80 % | 16 |
| Grain | Special B Malt | 0.5 kg (7.8%) | 65.2 % | 315 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.1%) | 68 % | 400 |
| Grain | Simpsons - Coffee Malt | 0.5 kg (7.8%) | 74 % | 296 |
| Grain | Strzegom Wiedeński | 0.2 kg (3.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4.4 % |
| Boil | Magnum | 10 g | 60 min | 11.5 % |