

# Belgian Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **19.6**
- 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 **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 **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (39.3%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (30.3%)	85 %	7
Grain	Pszeniczny	0.7 kg (10.6%)	85 %	4
Sugar	Candi Sugar, Dark	0.65 kg (9.8%)	78.3 %	200
Grain	Abbey Malt Weyermann	0.3 kg (4.5%)	75 %	45
Grain	Special B Malt	0.3 kg (4.5%)	65.2 %	315
Grain	Carafa	0.06 kg (0.9%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	100 ml	White Labs